EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

MAY 2018 #133 FREE

CHOPSTICKS NY®

Celebrating Mother's Day and Father's Day

From gift ideas to ways to show your appreciation

Sakura Photo Contest

Share sakura photos on your Instagram with #sakurachopsticks

NEW LOOK!

Crazy Cuizine Express

Small Bag

Mandarin Orange Chicken & Teriyaki Chicken

- A smaller bag is easier to handle!
- Freezer-to-Plate within 20 minutes!
- Visit crazycuizine.com or facebook.com/crazycuizine for recipes!

Crazy Cuizine Express Mandarin Orange Chicken contains big pieces of tender breast meat chicken, delivering more chicken and less batter than some other brands.

- Lightly Battered Chicken Breast + Delicious Mandarin Orange Sauce
- 70% Chicken and 30% breading, which is lower than other brands
- Whole muscle chicken breast

PREMIUM ASIAN STYLE ENTRÉES
RESTAURANT QUALITY
Crazy Cuizine Express
TERIYAKI CHICKEN
TENDER CHICKEN BREAST WITH RIB MEAT
• Ready to Eat in Just Minutes
• Makes Delicious Entrées & Appetizers
KEEP FROZEN
NET WT 16 OZ (1 LB) 454 g

Crazy Cuizine Express Teriyaki Chicken is steamed and grilled (not fried), for a healthy Asian entrée the whole family will love.

- Tender Chicken Breast + Japanese Teriyaki sauce loaded with flavor
- Whole Chicken Breast (not pressed and formed)

Distributed by JFC INTERNATIONAL INC www.jfc.com

New York Branch Tel 909-825-4400 | 55 Wildcat Way, Linden NJ 07036
Boston Sales Office Tel 978-657-7725 | 14 Jewel Drive Suite B Wilmington, MA 01887
Baltimore Branch Tel 301-604-5000 | 8611 Linden Road, Savage MD 20763

Hop Hing Foods, Inc.
Pepponham Group

www.crazycuizine.com
800-329-5331 Santa Fe Springs, CA 90670

CHOPSTICKS NY® CONTENTS

May 2018, #133

WHAT'S NEW

02 **Shop:** Midonya Japanese Grocery Store Opening in Union Square
Travel: JNTO's New Travel Site 360°VR
Beauty: QB House Tokyo at TurnStyle
Book: Tokyo Graffiti Digs into The City's Hidden Culture

FEATURE:

04 **Celebrating Mother's Day and Father's Day**
--From gift ideas to ways to show your appreciation--
Mother's Day and Father's Day are good times for you to show your appreciation toward your parents. Here we introduce ideas and tips for celebrating the days as well as the latest Mother's Day and Father's Day trends in Japan

07 Shop List
08 Product Review

Chopsticks NY's
"Sakura Photo Contest"
Share your sakura photos on Instagram with **#sakurachopsticks**
See **page 34-35** for more details

FOOD

10 Japanese Restaurant Review
12 Japanese Restaurant List
22 "WA" Cooking
23 Grocery Store List
25 Mixology Lab

LIFESTYLE

26 Health & Beauty Tricks
27 Beauty/Hair Salon List
29 Health Clinic List
30 Focus: Matcha Green Tea
31 School List
32 Japanese Crossword
33 Sub Cul Watch: Karaoke
36 Japanese Travel: Japanese Whisky Distilleries

ASIA

38 Asian Travel: Angkor Wat and Luxury Hotels
40 Asian Restaurant Review
41 Asian Restaurant List

EVENT / ENTERTAINMENT / LEISURE

43 Exhibition
43 Event/Film/Workshop
44 Happenings

This issue of Chopsticks NY features Mother's Day and Father's Day. There are slight differences in the way they are celebrated in Japan and the U.S., but they share the essence of the days: showing your appreciation, gratitude and care.

President / Publisher
Hitoshi Onishi

Editor-in-Chief
Noriko Komura

Writers
Greg Beck
Michael Goldstein
Ying Lin
Nobi Nakanishi
Stacy Smith
Mana Steinberg

Proofreader
Susan Spain

Art Director
Atsushi Hayashi

Sales
Ippei Enjoji
Mika Nakazato
Sachiko Ninomiya
Noriyuki Shimizu
Yusuke Yoshino

Member, TPNY, LLC
Tetsuji Shintani

Published by Trend Pot NY LLC
40 Exchange Pl., #1902
New York, NY 10005
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com
©2018 by Trend Pot NY LLC. All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY LLC is not responsible for any damage due to the contents made available through CHOPSTICKS NY.

Presented by The No.1 Japanese free paper in NY: NY Japion

Go-To Spot for Japanese Sweets and Beyond

This March the new Japanese supermarket Midoriya arrived in the Union Square neighborhood. With a roomy interior and bright lighting, the store makes it easy to find any kind of Japanese goods that you are searching for. From Japanese snacks to ready-to-eat hot foods to household items, they carry a limitless variety of goods. Even if you are not familiar with Japanese products, no need to worry, guidance is provided in the form of handwritten cards from staff members that are scattered throughout the store. They explain lesser known Japanese items as well as offer tips on how to prepare or use common ones such as curry. Touches like these make the experience at Midoriya so special and personalized.

If what you are looking for isn't available, let the staff know as they welcome interaction with customers. You can submit requests in-store or via the homepage, and Midoriya plans to adjust its offerings in response. Popular items include bentos from Brooklyn Bali Factory, seaweed rice crackers and other snacks, and matcha flavored sweets ranging from ice cream to chocolate. A robust beer selection is also on hand, and don't miss the corner with Japanese goods such as bags, dishes, cups, and chopsticks. Future plans include the potential addition of a kitchen to make hot foods available for sale. Now that we are enjoying lovely spring weather, why not swing by Midoriya and take advantage of its 10% off sale to stock up for your next picnic?

Hundreds of Japanese snacks and sweets await you to shop around. (Above) Bento boxes, onigiri rice balls and cooked dishes are currently provided by Brooklyn Bali Factory. Midoriya will soon equip a kitchen to provide freshly cooked foods. (Left)

They boast a great selection of Japanese drinks including coveted craft beer.

They also have a section for Japanese tableware, utensils and kitchen accessories.

Daifuku (mochi stuffed with red bean paste) is one of the top selling items.

Midoriya Union Square 11 E. 17th St., (bet. Broadway & 5th Ave.) New York, NY 10003 | TEL. 917-639-3359 | www.midoriyany.com

TRAVEL

Take a Virtual Tour of Japan with The 360-degree VR Video

As we really feel spring has finally arrived in New York, our eyes look toward a summer vacation plan. Japan National Tourism Organization (JNTO)'s newly released 360-degree VR video will help you explore a great option in Japan. "[360°VR] JAPAN - Where tradition meets the future" is the video created as part of "Visit Japan." JNTO's inbound promotion project aiming to increase the number of tourists to Japan. With the concept of fusing together "tradition," "innovation," and "nature" which coexist in the diverse culture of Japan, the 360-degree VR video takes viewers on a virtual tour of Japan.

This 360-degree VR video shows the mesmerizing qualities of Japan condensed into a 3-minute video. It creates a simulated experience of visiting Japan, introducing 16 highly selected tourist destinations. These include the "Tokyo Tower" and Kyoto's "Sagano Bamboo Forest," known as the "Golden Route," and other popular tourist destinations. Passing through the torii gates of "Fushimi Inari Shrine" in Kyoto, viewers will find themselves in the bustle of "Shibuya Scramble Crossing," as well as having a "Kabuki" actor perform right before their eyes. The video also includes points of view not very common in 360-degree VR videos such as becoming eye-level with a "prize Pikachu from the claw machine," "sushi on a conveyor-belt," and a parfait on top of a tray at "KAWAII MONSTER CAFE HARAJUKU."

Created by Asia's leading creative agency ENJIN TOKYO Inc., this VR video offers a vivid experience in Japan even at home. But the real excitement awaits for you in Japan!

Launched earlier this year on YouTube, "[360°VR] JAPAN - Where tradition meets the future" allows you to virtually experience highlights of hugely popular tourist destinations and spots.
https://youtu.be/OR_Y7vj66PU

A conceptual restaurant designed by art director Sebastian Masuda delivering the message of "Harajuku Kawaii culture" to the world.

A road of sand that appears in the ocean at Shodoshima Island twice a day during the low tide. It is now a popular spot for couples.

[360°VR] JAPAN - Where tradition meets the future
https://youtu.be/OR_Y7vj66PU

BEAUTY

Express Hair Cut Service Meant for New Yorkers

In this fast-paced city, people are required to be efficient, attentive, and quality oriented. Accommodating perfectly for these needs, OB House Tokyo, a quick haircut chain shop from Japan, established a fandom immediately after its opening its first location (151 E. 43rd St.) last summer. This March, they opened their second shop inside the bustling TumStyle Underground Market in Columbus Circle.

OB House's specialty service is cutting your hair in 10-20 minutes for $20 plus tip with neither shampoo nor treatment nor blow-dry. Hairstylists at OB House are specially trained to listen to customers' requests carefully and cut quickly. Also, OB House is particular about cleanliness of the space, and they even developed a special vacuum machine that can suck up excess hair left on customers' heads and necks. Their business and service model spread by storm and now they have over 660 locations in Japan and Asian countries. In the TumStyle location, there are three hair cut stations, all attached with the vacuum, to serve busy New Yorkers of all ages and gender who pass by Columbus Circle.

OB House Tokyo (TumStyle location)
1000S 8th Ave., (inside TumStyle Underground Market), New York, NY 10019 | www.tum-style.com

BOOK

Tokyo Graffiti: Lesser Known, Artistic Vibe of Tokyo

Everyone who has visited Tokyo knows that the city is super clean and far away from graffiti and vandalism. But it does not mean the city is too conservative and has no subculture. Tokyo is actually a mecca of original pop cultures like manga, anime, and cosplay, and it is an incubator of many forms of art, concepts and businesses. They are just hidden. London-born photographer and stencil graffiti artist, Lord K2, explored the less known faces of Tokyo and put together into *Tokyo Graffiti*.

Published by Pennsylvania-based Schiffer Publishing, Ltd., *Tokyo Graffiti* is a rich visual documentation and survey with 149 color images. It takes you into the Tokyo neighborhoods exhibiting a colorful array of urban art created on the fly and as low-key as possible, such as a look at vibrant stickers, tags, highly elaborate murals by both local and international artists, and a gallery of work by the artist network Powl Wowl Worldwide. The images are accompanied by well-researched commentary and a history of Tokyo graffiti, positioning this book as a comprehensive introduction to the best kept secrets Tokyo's graffiti scene has to offer.

Schiffer Publishing, Ltd. www.schifferbooks.com

Celebrating Mother's Day and Father's Day

—From gift ideas to ways to show your appreciation—

This year we observe Mother's Day on May 13 and Father's Day on June 17. These are the days when you can show appreciation toward your parents. But what are good ways to do this? Here we introduce some ideas and tips, as well as Mother's Day and Father's Day gift trends in Japan.

Flowers and Sweets with a Personalized Touch for Mother's Day

Since Japan imported Mother's Day culture from the U.S., carnations are the most popular flower for the day in Japan too. However, Japan is less bound by the original culture and it is becoming more common to send bouquets and flower arrangements with other flowers. Also, while fresh flowers are preferred, the popularity of preserved flower arrangements has grown rapidly because of their easiness to handle, the longevity of the flowers, and the potential for variety.

Preserved flowers look as beautiful as fresh flowers, but they are lighter, live longer, require no water, and release no pollen. Therefore, arrangement options are limitless. They can be arranged with flowers from different seasons, encased in glass containers, put in ceramic bowls and baskets, and even made to look like a wreath. While American versions of preserved flower arrangements tend to be grand and gorgeous, Japanese versions are small, compact and cute and often come with a card that you can use to personalize the gift for your mother.

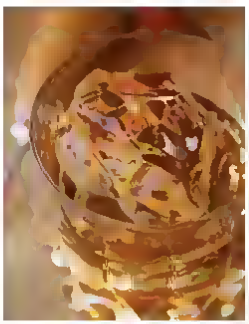
Sweets are also popular Mother's Day gift items both in the U.S. and Japan. But the latest trend in Japan suggests that fruit vinegar is attracting more and more customers. This is actually fruit vinegar made for drinking, where people dilute blueberry vinegar, strawberry vinegar or apple vinegar with water or just put ice in and drink it. They are healthy, cute-looking and unique, and among them carnation vinegar, made by using yeast extracted from carnations, is perfect for Mother's Day. Other hot items are fruit compotes and fruit jellies made with regional specialties. Since they are made by using regionally produced fruit, these refreshing desserts have a limited supply. They are also packaged in beautiful glass jars or containers, and they look adorable so are perfect as gifts.

But what do mothers really want? According to the research done by Rakuten, the biggest online shopping portal site in Japan, the ranking is 1 Flowers, 2 Words of gratitude, 3 Letter or card, 4 Shopping gift coupon, and 5 Fashion items and accessories. It seems that many mothers just want to feel their children's appreciation for them, so it would be ideal to add a card when you give your mother a gift or add some other personalized touch. Also, spending time with your mother such as going out to eat, to a spa, to a movie or play, or taking a trip together would surely make her happy. Chopsticks NY suggests that you cook something for your mother (and father), and introduces the two recipes *Sushi Cake* and *Strawberries in Milk Jelly* on page 6.

How to Get Products Sold in Japan via the Web

If you are interested in buying Japanese products like cute preserved flowers and unique sweets online, Rakuten.co.jp and Amazon.co.jp are convenient. Some shops in portal sites have overseas shipping services, but if not, use Tenso.com to deliver the product to your door. You have to ship the product you bought to a warehouse owned by Tenso.com, and they will take care of the international shipping for a handling fee. This takes extra time, so if you find something you like from a Japanese online site, you need to act fast in order for it to be shipped by May 13 and June 17.

Liquor and Energy-Boosting Food Designed for Father's Day



In the U.S., top selling items for Father's Day might be DIY tools and barbecue kits. These items certainly make fathers happy, but why not give them something to help them relax? In Japan, the most popular Father's Day item is alcohol—shochu, sake, beer or premium Japanese whisky. Also, items like whisky glasses, shochu servers, beer mugs, and sake server sets are top selling items. Because the weather during Father's Day is always hot and muggy, they might like to drink more. Also, energy boosting foods like eel and steak sell well. According to Rakuten's research, 70% of fathers in their 50-60s prefer to spend time with their sons and daughters instead of receiving gifts. If you give your father premium drinks that you can enjoy with him, this will be the perfect Father's Day gift.

CHOPSTICKS NY STAFF'S MOTHER'S DAY & FATHER'S DAY HITS AND MISSES

When I was in college, I bought an iPod for my father with money that I earned from my part-time job. I thought sending just an iPod was not cool enough so I inscribed a message on it. My father was in his 50s at the time, but he wailed with joy like a child.

Since Mother's Day and Father's Day are separated by only one month, I send them a dinner coupon to use for a meal together. But my mother took my sister to the restaurant instead of my father!

On Mother's Day the year my father and mother both retired, I gave them a pair of watches with inscriptions. I bought them at Wako in Ginza, Tokyo and shipped them because my hometown is very far away. They seemed to be happy with the gifts, but I didn't know how much. Then later I found out that my parents came all the way down to Wako every time the watches needed repair although they can be repaired anywhere.

While I was really busy working, I was too busy to shop around for a Mother's Day gift. So I bought a small ornament made with artificial carnations online and sent it to my mother who lived far away. I expected some response from my mother, but I didn't get anything for a while. Then I called her up and found out that the gift was addressed to me.

My first memory of Mother's Day is from when I was a small boy. I found out that it is a custom to send carnations to your mother for the holiday, so my brother and I gave her a bouquet of carnations. I don't really remember her reaction, but I remember that she kept it for a long time by making it into dried flowers.

It's been a custom for me to send carnations every Mother's Day. One year I changed to roses and my mother became overjoyed. I should have known that she loved roses more than carnations before that.

Japanese Dishes that are Perfect for Mother's Day and Father's Day

Giving an expensive gift is not the only way to show you care. How about making something for your parents. Here are two Japanese dishes that look lovely and festive and are easy to make.

Recipe courtesy of Misuko Sassa

Sushi Cake

[INGREDIENTS] (Serves 4)
❒ 6 cups cooked rice ❒ 5 tbsp sushi vinegar ❒ 1 pound cooked and deveined shrimp ❒ 2 Persian cucumbers ❒ 1 large carrot ❒ 3 eggs ❒ Salmon roe (optional) ❒ Pinch of salt

[DIRECTIONS]
1. Line 7-inch springform cake pans with plastic wrap
2. Soak shrimp in sushi vinegar
3. Shred cucumbers.
4. Shred carrots and blanch for 3 seconds and drain
5. Mix eggs with a pinch of salt and make 2 thin egg crepes, julienned very thinly. Can be substituted with scrambled eggs
6. Chop 2/3 of shrimp and leave the rest for decoration
7. Put cucumbers, eggs, and carrots on the bottom of the springform pan. This will be the top layer of the sushi cake, so make it creative and neat
8. Sprinkle chopped shrimp and then cover with thin layer of sushi rice
9. Make alternating layers of cucumber, rice sprinkled with shrimp, carrots, rice with shrimp, egg, and rice with shrimp
10. Lay a sheet of plastic wrap on top and press firmly with hands
11. Remove plastic wrap and place a big serving plate on top of the springform pan. Flip and empty the cake onto the serving plate
12. Top the cake with the rest of the shrimp, flower-shaped carrot pieces, and salmon roe

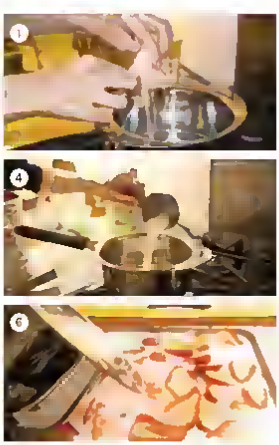
Tip This will make a great table centerpiece for a holiday party. You can dress it up with extravagant ingredients or down with simpler ones. Have fun decorating. Anything goes—let your creativity take over!

Strawberries in Milk Jelly with Agar-Agar

[INGREDIENTS] (Serves 4)
❒ 1 package (4 grams) agar-agar powder ❒ 1 cup sliced strawberries ❒ 1½ cups water ❒ 1 cup milk (can be soy, almond, or any other type of milk) ❒ ½ cup sugar

[DIRECTIONS]
1. Put water in pot. Sprinkle agar-agar powder and stir well to dissolve
2. Turn on heat and bring mixture to boil while stirring
3. When it boils, lower heat and keep boiling for another 1 minute and add sugar
4. When sugar is dissolved, turn off heat and add milk. Let sit for about 10 minutes to cool
5. Put sliced strawberries in mold of your choice and pour in agar mixture
6. Cool in refrigerator for at least half an hour. When agar is set, it's ready to be served

Tip Agar-agar is a great substitute for gelatin. It's made from seaweed, so it's very rich in fiber and minerals. It's also vegan friendly!



Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave. (bet. 79th & 80th St.) | 212-724-1415 | Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet 89th & 90th St.) | 212-534-6275 | Accessories

Upper East — SEIGO NECKWEAR
1246 Madison Ave (bet 90th & 91th St.) | 212-987-0181 | Accessories

Midtown West — UNIQLO 34th Street
31 W 34th St. (bet. 5th & 6th Ave.) | 877-486-4756 | Clothing

Midtown West — UNIQLO 5th Ave
666 5th Ave (at 53rd St.) | 877-486-4756 | Clothing

Midtown East — Zero Halliburton
300 Madison Ave (bet. 41st & 42nd St.) | 646-640-3900 | Accessories

Chelsea — Jenko Yoshioka
224 5th Ave 2 Fl (bet 25th & 26th St.) | 212-206-5302 | Clothing

Gramercy — Bradelis New York
86 Madison Ave (bet 27th & 28th St.) | 212-689-2223 | Lingerie

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.) | 212-777-3150 | Clothing

East Village — Tokio 7
83 E. 7th St. (bet. 1st & 2nd Ave.) | 212-353-6443 | Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) | 212-473-0724 | Clothing

Tribeca — Mike Inatome
93 Reade St. 2 Fl (bet. 8th & 9th Ave.) | 212-966-7777 | Clothing

Soho — Bradelis New York
211 Elizabeth St. (bet. Prince & Spring St.) | 212-941-5629 | Lingerie

Soho — Mieko Mintz
30 Vandam St. #4B (bet. 6th Ave. & Varick St.) | 212-627-1524 | Clothing

Soho — R by 45rpm
169 Mercer St. (bet. Prince & Houston St.) | 917-237-0345 | Clothing

Soho — UNIQLO SoHo
546 Broadway (bet. Prince & Spring St.) | 917-237-8390 | Clothing

Brooklyn — UNIQLO Atlantic Terminal
139 Flatbush Ave. Brooklyn NY 11217 | 877-486-4756 | Clothing

Queens — Bradelis New York
136-20 38th Ave. #HL 219 Flushing NY 11354 | 718-353-1345 | Lingerie

Long Island — UNIQLO Roosevelt Field
630 Old Country Rd. Garden City NY 11530 | 877-486-4756 | Clothing

Westchester — UNIQLO Ridge Hill
118 Market St., Yonkers, NY 10715 | 877-486-4756 | Clothing

New Jersey — UNIQLO Bridgewater
400 Commons Way Bridgewater NJ 08807 | 877-486-4756 | Clothing

New Jersey — UNIQLO Jersey Gardens
651 Kapkowski Rd Elizabeth NJ 07201 | 877-486-4756 | Clothing

New Jersey — UNIQLO Menlo Park
55 Parsonage Rd Edison NJ 08837 | 877-486-4756 | Clothing

New Jersey — UNIQLO Willowbrook
1400 Willowbrook Mall Wayne NJ 07470 | 877-486-4756 | Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St (bet. 1st & 2nd Ave.) | 646-257-7162 | Toy

Midtown West — Book Off*
49 W 45th St (bet. 5th & 6th Ave.) | 212-719-1410 | Book

Midtown West — Image Anime*
28 W 37th St #30A (bet. 5th & 6th Ave.) | 212-631-0386 | Anime

Midtown West — Kinokuniya Bookstore
1073 6th Ave (bet. 40th & 41st St.) | 212-869-1700 | Book

Midtown West — Midtown Comics*
200 W 40th St. (at 7th Ave.) | 212-302-8192 | Manga

Midtown East — JHU Comic Books
32 E. 32nd St (bet. Park & Madison Ave.) | 212 265-7086 | Manga

Midtown East — Midtown Comics*
459 Lexington Ave (at 45th St.) | 212-302-8192 | Manga

West Village — AC Goers
66 E. 8th St (bet. Broadway & University Pl.) | 212-260-2266 | J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12th & 13th St.) | 212-473-1576 | Toy

East Village — St. Marks Comics
11 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-598-9438 | Manga

East Village — Sonrise Mart
4 Stuyvesant St (bet. 3rd Ave. & 9th St.) | 212 598-3040 | Video Rental

East Village — Toy Tokyo
91 2nd Ave. (bet. 5th & 6th St.) | 212-673-5424 | Toy

Soho — kidrobot
118 Prince St. (bet. Greene & Wooster St.) | 212-966-6268 | Toy

Soho — Sonrise Mart, Soho
464 Broome St (bet. W Broadway & Wooster St.) | 212-219-0033 | Video Rental

Queens — Anime Castle*
35-32 Union St. Flushing NY 11354 | 347-439-1296 | Anime

New Jersey — Gendam Planet
544 10th St. 1st Fl Palisades Park NJ 07650 | 201-944-5305 | Toy

TRAOITIONAL

Makari

Makar offers innovative and tradit onal museum quality antiques and contemporary tableewares and arts We carry e ra furniture ornaments and art from Edo to Showa period as well as contemporary ceram cs glasswares and more created by Japanese artists.

97 3rd Ave. (bet. 12th & 13th St.) | 212-995-5887 www.themakari.com | Antique/General

Midtown West — Kimono New York
1410 Broadway #2518 (bet. 38th & 39th St.) | 212-869-1700 | Kimono

Midtown East — Minamoto Kitchoan*
509 Madison Ave (bet. 52nd & 53rd St.) | 212-489-3747 | Confectionery

Chelsea — KYOTOYA
29 W. 19th St. (bet. 5th & 6th Ave.) | 212-414-0720 | General

East Village — Makari
97 3rd Ave (bet. 12th & 13th St.) | 212 995-5888 | Antique/General

Lower Mhn — Minomoto Kitchoan
185 Greenwich St., 81 (at Westfield World Trade Center) | 212-602-0310 | Confectionery

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232 | Kimono

New Jersey — Mers New York
595 River Rd. Edgewater, NJ 07020 | 201-945-1134 | General

Pennsylvania — Morihata International
429 N. 13th St. #2C Philadelphia PA 19123 | 215-238-1328 | General

Japan — Japan Square
www.japansquare.com | General

GALLERY

Midtown East — Ronin Gallery*
420 Madison Ave (at 48th St.) | 212-688-0188 | Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) | 212-695-0035 | Gallery

Chelsea — Po'An
521 W. 26th St. (bet. 10th & 11th Ave.) | 212-967-4939 | Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St. (bet. Rivington & Delancy St.) | 212-233-2154 | Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) | 212-674-0244 | Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
990 6th Ave. (bet. 36th & 37th St.) | 212-868-7465 | Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2418 (bet. 38th & 39th St.) | 212-869-0500 | Other Goods

Midtown East — IPPODO TEA
128 E. 39th St. (bet. Lexington & Park Ave.) | 212-370-0805 | Other Goods

Gramercy — Hanon
20-24 E. 20th St. (bet. Park Ave. & B way) | 212-475-7434 | Other Goods

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker St.) | 212-242-5351 | Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (bet. Lafayette & B way) | 917 767 1091 | Other Goods

Online — IKI Japan
www.ikijapan.com | 650-599-5784 | Other Goods

Online — LUPICIA Fresh Tea
www.lupicia.com | 855-574-4832 | Other Goods

HOUSEHOLD GOODS

Upper East — Sora Japanese Pottery*
950 Lexington Ave (bet. 69th & 70th St.) | 212-772-3243

Midtown West — MUJI Times Square
620 8th Ave. (at 40th St.) | 212 382 2300 | General

Midtown East — Japanese Culinary Center
711 3rd Ave (at 45th St.) | 212-851-9333

Midtown East — MUJI 5th Avenue
475 5th Ave (bet. 40th & 41st St.) | 212-447-1630 | General

Chelsea — MUJI Chelsea
16 W. 19th St. (bet. 5th & 6th Ave.) | 212-414-5024 | General

East Village — MUJI Cooper Square
52 Cooper Square | 212-358-7893 | General

Tribeca — Korin*
57 Warren St. (bet. Church St. & W Broadway) | 212-587-7021

Soho — MUJI SoHo
455 Broadway (bet. Grand & Howard St.) | 212-334-2002 | General

Brooklyn — MUJI Williamsburg
200 Wythe Ave. Brooklyn 11249 | 718-599-1320 | General

Queens — MUJI to GO
JFK International Airport Terminal 5 | 718-517 8985 | General

Queens — Seito New York*
4126 27th St. Long Island City NY 11101 | 718-472-5413

New Jersey — Kitchenware Central
1635 Lemoine Ave. Fort Lee NJ 07024 | 201-948-0003

New Jersey — MUJI Garden State Plaza
1 Garden State Plz Blvd Paramus NJ 07652 | 201-843-3154 | General

Format ad from $64 per month.
Please contact us for details.
CHOPSTICKS NY
TEL: 212-431-9970

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

The conical shape of the flame takes on a very different personality when the lights are turned off

The rings of wax around the hollow center are easily visible as is the unique wick.

Warosoku are made a bunch at a time. The low melting point of the wax makes it easy to handle by hand.

A Warosoku maker in action. This rare craft can take many years to master.

These beautifully handmade Warosoku holders from Toyama Prefecture can also add to the ambience.

Vol. 82 - MONO of the month

Warosoku by Isobe Rousoku

It's amazing to consider, in spite of the ever-overwhelmingly digital life we all lead, that candles still hold a place in our hearts. It's no longer a primary source of illumination, long supplanted by electricity; these days, candles are more or less associated with leisure, relaxation, fragrance, and romance. But in Japan, a type of candle exists that is completely different from what we typically expect. 'Warosoku', as it is called, is naturally derived, virtually dripless and creates a near hypnotic atmosphere that all admirers of candles can enjoy.

Wa (Japan) Rosoku (candle) is a centuries-old tradition. To make the wick for Warosoku, Washi (Japanese paper) is wrapped around a stick and then strands of soff rush are twisted around it. Completely organic wax, extracted from the nuts of hazé trees (which are closely related to Japanese lacquer trees), is heated, refined, and then cooled. This is especially noteworthy since most modern candles are paraffin-based, made from petroleum, coal, or oil. When ready, the wax is then melted again, and artisans make the candles by handling the wicks in one hand and adding the wax to them directly with the other hand – thickening and shaping them in a unique process called 'shitagake'. When the candle is complete, the stick is removed, leaving the center of the candle hollow.

According to Ms. Masako Shirokawa of Ombrato.com, the exclusive U.S. carrier of Warosoku made by the 300-year old company Isobe Rousoku, the advantage of Warosoku includes its low melting point, which results in a candle that doesn't produce soot nor leaves an unsightly pool of wax behind. With only a small number of Warosoku makers still operating, these candles are also considered to be a rare purchase in Japan. Most households there will have Western style candles, so Warosoku are mostly found in places like religious temples, or are sourced for festivals and special events.

On close inspection, Warosoku are surprisingly lightweight, have a barely noticeable waxy scent, and one can actually see the rings of wax formed by the candle making process. To watch the Warosoku in action is an experience unto itself. When lit, the flame slowly comes to life, almost like it's rising up from slumber. It also sways back and forth, even when the air is still; in darkness, the candle's effect is especially entrancing. Left alone, the flame actually grows quite tall and fierce – this is because the wax evaporates at a faster rate than the wick. As a result, owners will have to use a pair of wick trimmers or scissors to periodically cut the wick and control the intensity of the flame.

It's easy to imagine bringing out Warosoku at a get-together, especially if it is Japanese-themed. But its spellbinding and meditative qualities also make it ideal for quiet alone time. Those interested can choose between three Warosoku sizes: Small (4¼" x ½") candles last about 1 hour; Medium (6¼" x 5/8") last just under two hours, and Large (7¼" x ¾") last about three hours. But also make sure to pair Warosoku with specially designed holders that have a long protrusion for the hollow center allowing for candles to stand firmly. Warosoku and holders are available on Ombrato.com.

Isobe Rousoku Shop
1-27 Hachiman-cho, Okazaki, Aichi, JAPAN 444-0047
www.isobe-r.jp (Japanese only)

Info: www.Ombrato.com

What on Earth?

子供の日

KODOMO NO HI

On May 5th, many people in Mexico and the U.S. celebrate Cinco de Mayo, but in Japan they celebrate **Kodomo no Hi** (Children's Day). This day was established as a national holiday in 1948, although we had been celebrating this day for over 1200 years.

Originally, it was called *Tango no Sekku* and was celebrated on the fifth day of the fifth moon in the lunar calendar (the Chinese calendar). In traditional Chinese culture, the fifth month was said to be a month for purification, and many rites that were believed to drive away evil spirits were performed. For example, Chinese people gathered wild herbs, including *shoubu* (iris). When this tradition came to Japan, it was transformed into the custom of arranging *shoubu* and bathing in a *shoubu* bath.

When the samurai class became empowered, Japanese people added another concept to this tradition. Since the word *shoubu* shares the same sound with a word meaning "respect *Bushido* (Samurai arts)," people started decorating with warrior dolls and ornaments of *yoroi* and *kabuto* (armor and helmets) in the hope that their boys would grow strong and brave. As this implies, *Tango no Sekku* was originally Boys' Day, not Children's Day.

The most characteristic element of *Kodomo no Hi* is the flying *koinobori* (carp-shaped flags). This custom began in the Edo period in Japan. *Koinobori* symbolizes a carp swimming up a waterfall, and this signifies the people's wish that their boys become tough. At first, people used carp made of paper, but these days they use kite-like carp made of cloth. People commonly fly black, red, and blue *Koinobori* as well as five-colored flags.

As Japan started using the Gregorian calendar, people switched *Tango no Sekku* to May 5th in the Gregorian calendar. The Japanese government declared the day *Kodomo no Hi* in 1948, and they stated that *Kodomo no Hi* is a day to set a high value on children's personalities, to plan for their future happiness, and to appreciate their mothers. It also then became a day for both boys and girls.

Besides flying *Koinobori* and making samurai dolls and armor, people eat *chimaki* (rice cakes wrapped in leaves) and *kashiwa-mochi* (rice cakes filled with red bean paste) on this day. Also, some people still keep the custom of arranging shoubu, bathing in a shoubu bath, and drinking shoubu liquor for purification and driving evil spirits away.

Japanese Restaurant Review

Ramen Andante
ICHIRAN Midtown West
Sushi Noz

"WA" Cooking

Fillo Cup with Red Bean Paste and Strawberry

Mixology Lab

Yume Ichigo
by Shinya Yamao, Sake Bar Shigure

Listings

Japanese Restaurant
Grocery

Ramen Andante

NEW!

130 Grand St. (bet. Berry St. & Bedford Ave.), New York, NY 11249
TEL: 929-397-0010 | www.newyorkramen.com/andante
Mon-Sun: 12 pm-10:30 pm

Ramen Andante is the newest restaurant opened by ramen entrepreneur, Shigeto Kamada (owner of Minca Ramen and Kambi Ramen) on the rapidly growing Grand Street block in Williamsburg. Kamada is especially known for being a proponent of authentic Japanese ramen. In researching ramen, he has traveled all over Japan to taste the various regional types of ramen. This authenticity is apparent with Andante's menu: there are a variety of bowls that celebrate regional features such as Hokkaido, Tokyo, Hakata, and Kumamoto. But Andante's true signature is the Kumamoto style ramen that is characterized by distinct pork broth accentuated with strong garlic oil. Andante boasts their house garlic oil made from scratch by mixing vegetable oil, olive oil, lard, and garlic, resulting in a fragrant and smooth texture. Drizzled over noodles as the last step, it is enough to lightly coat the tongue, but not overwhelming. In contrast, the *Tokyo Ramen* is light yet flavorful in its choice of a soy flavored chicken broth. If you really like authentic ramen, Ramen Andante will be a delight for your palate! There are also a handful of appetizers available to pair with your ramen, such as *Radish Salad* and *Shrimp Gyoza*.

Andante's signature Kumamoto-style *Sio Ramen* shows a great harmony with a full-bodied soup and firm noodles.

High ceiling, wooden décor, abundant natural light, and friendly staff contributes to Andante's welcoming atmosphere.

A whole shrimp encased in a dumpling wrapper! The *Shrimp Gyoza* is paired with a mirin and vinegar based clear sauce.

3 Best Sellers

- **Tha Kumamoto Ramen (Sio Ramen)** $14
- **Tha Tokyo Ramen (Chicken Ramen)** $14
- **Tha Hokkaido Ramen (Spicy Miso Ramen)** $15

ICHIRAN Midtown West

NEW!

132 W 31st St. (bet. 6th & 7th Aves.) New York, NY 10001
TEL: 212 465 0701 | ichiranny
http://en.ichiran.com/shop/overseas/usa/ny-midtownwest | Mon-Sun: 9 am-10 pm

Manhattanites can rejoice that Ichiran's newest store – just around the corner from Penn Station – honors the standards of this generations-old Japanese chain so famous for its solo booth dining (Ramen Focus Booth). In this high traffic, commuter-business area, nestling into your own little isolated ramen haven for a pas-de-deux with delicious noodles is most likely what you need. The dashi broth + tonkotsu soup combination is umami-rich and silky smooth, with each spoonful of broth delightfully enveloping your palate. The ramen is fully customizable – after choosing the lightness of the dashi, tonkotsu, and even the firmness of the freshly made noodles you can add on all the toppings you can handle. You may walk away with a ramen that, when overloaded, reminds you of the time you went a little overboard with the premium ingredients at the salad bar, but this is worth it. The roasted pork is melt-in-mouth tender. The spicy sauce 'Hiden no Tare' – a signature item – can be dialed up between a level of ½ to 10. But in all honesty, the best place for first timers is to go 'medium' with everything, so that you get a better sense of where you want to go with your ramen the next time. The *Matcha Beer* is green tea-forward, but doesn't lack in giving you a buzz, and the flan-like *Matcha Pudding* is the perfect ending if you're craving a sweet note. As this place is booth only (46 to be exact), you can get in, get out, and still make it in time for your meeting or train home.

Don't fear the red spicy sauce – it's more flavorful than spicy. But make sure to enjoy the soup first before mixing it all together.

Kaedama – the noodle refill – is perfect if you've brought your appetite. And you should.

Ichiran veterans from around the world will recognize the familiar and comforting layout.

3 Best Sellers		
•	**Ramen**	$18.90 and up
•	**Marinated Pork Loin (Sliced)**	$9.90
•	**Matcha Pudding**	$9.90

Sushi Noz

NEW!

181 E. 78th St. (bet. 3rd & Lexington Ave.), New York, NY 10075
TEL: 917 338 1792 | noz@sushinoz.com | www.sushinoz.com
Mon-Sat: 6-11:30 pm

Sushi Noz is an 8 seat, *Omakase* course-only sushi restaurant which opened in March on the Upper East Side. Upon entering this hideout, you'll be surrounded by a pleasant smell of *hinoki* wood and be completely detached from the bustle of New York even while waiting in the foyer. Once you are invited to the dining area through a sliding door, you'll find yourself absolutely in another world. Standing over the hinoki sushi counter is Owner/Chef Nozomu "Noz" Abe who orchestrates and stars in this operatic dining experience. Born and raised in Hokkaido, the mecca of King crab, salmon, uni, kombu kelp and many other seafood harvests, into a family with a long seafood provider lineage, he is extremely well-versed on the ingredients he uses. His style is Edo-mae which was developed in Edo (former name of Tokyo) centuries ago when there was no fridge. Chef Noz reproduces the tastes that the Edoites enjoyed by aging, curing, marinating, glazing, and seaming locally caught fish. And he does so in a quite amusing way: he shows aged fish and tells the story about it while preparing it right in front of guests. Not only their food, but also their décor, serving dishes and even cooking utensils they use have stories. Dining at Sushi Noz is quite inspiring.

Kinmedai caught in the waters near Choshi, Japan, in *tataki* style. The fish is aged for 6-days to condense umami and tenderize flesh. Lightly seared skin adds a touch of crispness and smokiness to the dish. Simply masterful.

Beautiful knife-works on *sumiika* (squid) becomes more visible when glazed with house-made *tare* sauce and creates a fun texture as well.

It is enjoyable to watch Chef Noz's "culinary" moves.

The decor is simple yet meticulously planned. There is no showcase that separates guests and chefs.

Omakase with about 20 items, including Otsumami, Sushi and Soup $300

*Sushi Noz serves only Omakase course.

Japanese Restaurant Guide

$35 Average price of dinner entree (not including tax and tip)

Sushi Bar Available
Open for Lunch
M Tu W Day Close
Delivery
Th F Sa Su
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner
★ Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY! $8.5

They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious freshly made yet quick cheap and high quality. That's why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem

567 W. 125th St. (at Broadway)
646-833-7143 www.gogocurryusa-ny.com

Upper West — Amaze Fusion & Lounge $35
466 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1076

Upper West — Bar Masa $69
Time Warner Ctr., 10 Columbus Cir., 4 Fl.
212-823-9800

Upper West — Gari $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4816

Upper West — Haru $35
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-573-5595

Upper West — Ichie Restaurant $20
53 W. 109th St. (bet. Manhattan & Columbus Ave.)
212-865-4108

Upper West — Jin Ramen* $15
3113 Broadway (at 125th St.)
646-559-2162

Upper West — Jin Ramen* $15
462 Amsterdam Ave. (at 82nd St.)
646-657-0755

Upper West — Kitaro $20
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-9008

Upper West — Kouzan $25
985 Amsterdam Ave. (at 123rd St.)
212-280-8098

Upper West — Kumo Sushi $30
105 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-580-6228

Upper West — Mama Sushi $25
237 Dyckman St. (bet. Broadway & Seaman Ave.)
212-544-0003

Upper West — Mana Organic Cafe $25
648 Amsterdam Ave. (bet. 91st & 92nd St.)
212-787-1110

Upper West — Masa $400
Time Warner Ctr., 10 Columbus Cir., 4 Fl.
212-823-9800

Upper West — Matsu $20
483 Columbus Ave. (bet. 83rd & 84th St.)
212-799-7322

Upper West — Momoya Amsterdam $42
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Upper West — Nobe Harlem* $25
2367 Frederick Douglass Blvd. (bet. 127th & 128th St.)
646-370-4008

Upper West — Noruto Ramen $18
2634 Broadway (at 100th St.)
212-222-0229

Upper West — Next Door $25
913 W. 187th St. (bet. Pinehurst & Fort Washington Ave.)
212-543-2111

Upper West — Mimi $25
595 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8316

Upper West — Rai Rai Ken* $15
1457 Amsterdam Ave. (bet. 131st & 133rd St.)
917-639-3342

Upper West — RAKU $20
57 W. 78th St. (at Columbus Ave.)
212-873-1220

Upper West — Soma Sushi $25
964 Amsterdam Ave. (bet. 107th & 108th St.)
212-280-5858

Upper West — Son-Chon $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5009

Upper West — Sushi Inoue $70
361 Lenox Ave. (bet. 123th & 130th St.)
646-719-0555

Upper West — Sushi Yasaka* $30
251 W. 72nd St. (bet. Broadway & West End Ave.)
212-496-2460

Upper West — Sushi Yu 2 $18
827 W. 181st St. (bet. Pinehurst Ave. & Cabrini Blvd.)
212-781-4433

Upper West — Tonzan $32
265 Columbus Ave. (bet. 73rd & 74th St.)
212-580-7300

Upper West — Vine Sushi & Saki* $20
2953-55 Broadway (bet. 115th & 116th St.)
212-222-3588

Upper West — Yeshe Ramen $13
940 Amsterdam Ave. (bet. 104th & 107th St.)
212-222-2595

Upper West — Zurutto $20
142 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-496-0022

Upper East

Upper East — Aki Sushi $25
1425 York Ave. (bet. 75th & 76th St.)
212-628-6985

Upper East — AMURA $23
1567 2nd Ave. (bet. 80th & 81st St.)
212-772-1688

Upper East — A Asosan Sushi $25
1103 1st Ave. (bet. 60th & 61st St.)
212-308-4529

Upper East — CHOCHIN $15
310 E. 53rd St. (bet. 1st & 2nd Ave.)
212-421-1211

WOKUNI
JAPANESE おくに CUISINE

327 Lexington Ave., NY, NY 10016
212-447-1212 wokuninyc.com
Lunch: Mon-Fri, 11:30am–2:45pm
Dinner: 7 days, 5pm–10:30pm

Saturday Brunch 11:30am ~ 3:45pm
Open on Sundays

"Since 1992 with over 50 restaurants in Japan, we offer the finest Japanese cuisine with genuine ingredients & quality seafood."

The Fish Market has been open since March 26!

Quality seafood straight from Japan, selected by our discerning pros. Safe & sustainable Bluefin Tuna "Kiwami Ichiban" and King Yellowtail shipped directly from our own fish farm in Hirado City, Nagasaki Prefecture.

FOR SASHIMI & SUSHI

Akami Saku, Bluefin Tuna	$22
Buri Saku, King Yellowtail	$13
Tai Saku, Sea Bream	$18
King Salmon Saku	$10
King Salmon Belly	$3
Shirasu, Baby Sardine	$3
Ankimo, Monkfish Liver	$3

FOR GRILLED FISH

Bansuke Hokke	$18
Buri Saikyo, King Yellowtail	$15
Buri Yuan, King Yellowtail	$15
King Salmon Saikyo	$13

Lunch Special — Limited to 5 bowls per day

Wokuni Don $24
includes miso soup, side dish (edamame, kinpira), pickles and salad

Upper East **Donguri**
309 E 83rd St (bet. 1st & 2nd Ave.) | 212-737-5556 | $40 M

Upper East **Fuji Yama**
1496 1st Ave (bet. 77th & 78th St.) | 212-249-2722 | $30 L

Upper East **Ginza**
800 Lexington Ave. (at 62nd St.) | 212-888-7888 | $20 L

Upper East **Haru**
1329 3rd Ave (at 75th St.) | 212-452-2230 | $30 L

Upper East **Haru Sake Bar**
1327 3rd Ave (at 76th St.) | 212-452-2230 | $38 L

Upper East **Ichiru**
1054 2nd Ave (bet. 57th & 58th St.) | 212-359-9300 | $30 L

Upper East **INASE**
1596 1st Ave (bet. 82nd & 83rd St.) | 212-628-1236 | $40

Upper East **IRDN Sushi***
355 E 78th St (bet. 1st & 2nd Ave.) | 212-972-7760 | $25 L

Upper East **Isohana**
1766 3rd Ave (bet. 93rd & 94th St.) | 212-828-0088 | $30 L

Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave. (at 70th St.) | 212-439-1578 | $31 L

Upper East **Ko Sushi (York Ave.)**
1618 York Ave. (bet. 86th & 86th St.) | 212-772-8336 | $31 L

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) | 212-288-5024 | $30 L

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) | 212-744-5454 | $30 L

Upper East **Momokawa**
1406 1st Ave. (bet. 76th & 77th St.) | 212-256-0403 | $35

Upper East **Naruto Ramen***
1536 3rd Ave (bet. 89th & 90th St.) | 212-289-7803 | $10 L

Upper East **Doki Sushi**
1575 3rd Ave. (bet. 98th & 99th St.) | 212-828-3388 | $35 L

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave.) | 212-249-0566 | $30 Su

Upper East **Sasahune**
401 E. 73rd St (bet. York & 1st Ave.) | 212-249-6563 | $40 M Su L

Upper East **Sushi of Gari**
402 E. 78th St. (bet. York & 1st Ave.) | 212 517-5340 | $80

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) | 212 371-0238 | $57 Su

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) | 212-249-3786 | $20 L

Upper East **Tanoshi**
1372 York Ave. (bet. 73rd & 74th St.) | 917 215-8254 | $61 Su

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave. (bet. 73rd & 74th St.) | 917-265-8254 | $55 Su

Upper East **Tanzan**
968 2nd Ave (bet. 52nd & 53rd St.) | 212-980-5900 | $35 L

Upper East **Wajima**
134 E. 61st St (bet. Lexington & Park Ave.) | 212-813-3065 | $30 Su L

Upper East **YUKA***
1857 2nd Ave (bet. 80th & 81st St.) | 212-772-3575 | $25 L

Upper East **Yuko**
1531 York Ave (at 81st St.) | 212-396-5800 | $25 L

Midtown West

Midtown West **GO! GO! CURRY!***
The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.
273 W 36th St (bet. 7th & 8th Ave.) | 212-730-5555 | www.gogocurryusa-ny.com | $8.5

Midtown West **Ai's Sushi**
374 W 46th St. (at 9th Ave.) | 212 265-5685 | $15 L

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave.) | 212 581 0930 | $30 L

Midtown West **DONBURI-YA***
253 W 56th St. (bet. Broadway & 8th Ave.) | 212-980-7305 | $25 L

Midtown West **The East Sake Bar**
43 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-563-1500 | $30

Midtown West **Honmura Sushi**
957 9th Ave. (bet. 55th & 56th St.) | 212 315-3161 | $15 L

Midtown West **Haru**
229 W. 43rd St. (at 7th Ave.) | 212 398-5610 | $35 L

Midtown West **Hide-Chan Ramen**
314 W 53rd St. (bet. 8th & 9th Ave.) | 212 265-0066 | $20 L

Midtown West **Ichimura**
302 W. 50th St. (bet. 8th & 9th Ave.) | 212-315-4800 | $20 L

Midtown West **Ikinari Steak 5th Ave**
37 W. 46th St. (bet. 5th & 6th Ave.) | 917-409-5761 | $20 L

Midtown West **Ikinari Steak Times Square**
358 W. 46th St. (bet. 8th & 9th Ave.) | 917 409-5940 | $20 L

Midtown West **Inakaya**
231 W. 40th St. (bet. 7th & 8th Ave.) | 212 354-2195 | $45 L

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St. (bet. 8th & 9th Ave.) | 212-974-2500 | $32 L

Midtown West **ISE Mankai-tei 56**
58 W. 56th St. (bet. 5th & 6th Ave.) | 212 707 8702 | $25 L

NoMad Roll
Caviar, Sea urchin, Salmon roe, Salmon, Avocado
$25
(Dinner only)
Please make a reservation! 917 388 3596
246 Fifth Ave, New York, NY 10001
entrance on 28th St between Fifth and Broadway
Monday-Friday 11:30am - 2:30 pm
Monday-Wednesday 5:30 pm - 10:30 pm
Thursday-Saturday 5:30 pm - 11:00 pm
SUSHI YAKITORI DINING
TEISUI
NEW YORK
teisui.nyc

I bet you've never tried these before!
I PERSONALLY bring "Hard to find" fish in the US from Tsukiji, Japan
Trial Tsukiji Sushi
10 pcs $42
Available only on the following days
MAY 18·19·20
• Sea Eel • Ice Fish
• Eel • Sweet Shrimp
• Scallop • White Shrimp
• Oyster • Oncing Shrimp
• Akagoi • Mantis Shrimp
Get a free appetizer
Mention "Chopsticks NY" when making a reservation
Reservation required
718-729-8253
Takesushi
The Japanese Restaurant
43-46 42nd St., Sunnyside, Queens
(Bet. Queens Blvd. & 43rd Ave.)
3 minutes from 40th St Station on 7 train

Midtown West KATSUHAMA55*
43-45 W 55th St (bet. 5th & 6th Ave.)
212-541-7145
$18 L

Midtown West Kodama 45
301 W 45th St. (at 8th Ave.)
212-582-8065
$25 L

Midtown West Koi
40 W 40th St (bet. 5th & 6th Ave.)
212-921-9330
$60 L

Midtown West Mira Sushi*
45 W 22nd St. (bet. 5th & 6th Ave.)
212-353-7888
$11 Su L

Midtown West Natsumi
229 W 50th St. (bet. Broadway & 8th Ave.)
212-258-2988
$30 L

Midtown West Nippari*
245 W 51st St. (bet. Broadway & 8th Ave.)
646-964-5332
$30 L

Midtown West NOBU 57
40 W 57th St. (bet. 5th & 6th Ave.)
212-757-3000
$100 L

Midtown West Ocha
350 W 46th St. (bet. 8th & 9th Ave.)
212-541-3128
$25 L

Midtown West Ootoya Times Square
141 W. 41st St. (bet. 6th Ave. & Broadway)
212-704-0033
$20 L

Midtown West Saka Bar Hagi
152 W. 49th St. (bet. 6th & 7th Ave.)
212-764-4548
$25

Midtown West Shimizu
318 W. 51st St. (bet. 8th & 9th Ave.)
212-581-1581
$35 Su L

Midtown West Sushi Damo
330 W. 58th St. (bet. 8th & 9th Ave.)
212-707-0906
$45 L

Midtown West Sushi of Gari 46
347 W. 46th St. (bet. 8th & 9th Ave.)
212-957-0047
$80 L

Midtown West Sushi Osaka
535 8th Ave. (bet. 36th & 37th St.)
212-629-8708
$15 L

Midtown West Sushiden*
123 W. 45th St. (bet. 6th & 7th Ave.)
212-398-2900
$45 Su L

Midtown West Sushiya*
28 W. 56th St. (bet. 5th & 6th Ave.)
212-247-5756
$20 L

Midtown West SUZUKI
114 W. 47th St. (bet. 6th & 7th Ave.)
212-278-0010
$70 Su

Midtown West TABATA KAMEN*
540 9th Ave. (bet. 39th & 40th St.)
212-268-7991
$15 L

Midtown West TABATA KAMEN*
557 9th Ave. (bet. 37th & 38th St.)
212-465-2418
$15

Midtown West Terakawa Ramaa
885 9th Ave. (bet. 57th & 58th St.)
212-307-0170
$12 L

Midtown West Totto Next Door
366 W. 52nd St. (bet. 8th & 9th Ave.)
—
$20 L

Midtown West Totto Ramaa W. 51st
464 W. 51st St. (bet. 9th & 10th Ave.)
646-596-9056
$20 L

Midtown West Totto Ramaa W 52nd
366 W. 52nd St. (bet. 8th & 9th Ave.)
212-582-0052
$20 L

Midtown West Yakitori TOTTO
251 W. 55th St. (bet. Broadway & 8th Ave.)
212-245-4555
$45 L

Midtown West Yummy Sushi*
30 Rockefeller Plaza, Concourse Level
212-484-2100
$10 Su L

Midtown East

Midtown East GO! GO! CURRY!*
East 53rd Standing in the 6th locut on of Go Go! Curry! in NYC. They provide large portions at a reasonable price. Its 8-seat dining room is easily filled up during lunch- and dinnertime. They also offer free delivery.
235 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-678-5259 www.gogocurryusa-ny.com
$8.5 L

Midtown East Aburiya Kinnosuke*
213 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867-5454
$65 L

Midtown East Amane
245 E. 44th St. (bet. 2nd & 3rd Ave.)
212-986-5300
$300 Su

Midtown East Arata Sushi
1047 2nd Ave. (bet. 55th & 56th St.)
212-371-8338
$20 L

Midtown East Azusa
3 E. 44th St. (bet. Madison & 5th Ave.)
212-681-0001
$35 Su L

Midtown East Gyu-Kaku*
805 3rd Ave., 2 Fl. (at 50th St.)
212-702-8814
$40 L

Midtown East Hakuhai
The Kitano Hotel, 66 Park Ave. (at 38th St.)
212-885-2000
$66 L

Midtown East Hatsuhana
17 E. 48th St. (bet. Madison & 5th Ave.)
212-355-3345
$50 Su L

Midtown East Hida-Chaa Kamen
240 E. 52nd St., 2 Fl. (bet. 2nd & 3rd Ave.)
212-813-1600
$20 L

Midtown East HINATA
166 E. 55th St. (bet. 3rd & Lexington Ave.)
212-355-2374
$20 L

Midtown East Hiroshi Japanese Fusion
565 3rd Ave. (bet. 38th & 39th St.)
212-661-9288
$25 L

Midtown East Ikkan Steak Park Ave
455 Park Ave. South (bet. 30th & 31st St.)
917-261-2754
$20 L

Midtown East Izakaya Riki
141 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-5604
$80 L

Midtown East Jukai
237 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-588-9788
$30 Su L

Midtown East Kajitsu
125 E. 39th St. (bet. Lexington & Park Ave.)
212-228-4873
$80 Su L

Midtown East KATSUHAMA47*
11 E. 47th St. (bet. Madison & 5th Ave.)
212-758-5305
$18 L

Our products are available at Brooklyn Ball Factory East Village and
Now at Midoriya Manhattan
New Location

Catering service is available. See details on our website.

BROOKLYN BALL FACTORY www.BkBallFactory.com
Brooklyn Ball Factory East Village 69 Cooper Sq
Midoriya 11 East 17th Street, New York, NY 10003

Hell's Kitchen
New Hours!
HIDE-CHAN RAMEN

MON-WED 12pm-2:30pm / 5:30pm-10pm
THU 12pm-2:30pm / 5:30pm-12am
FRI 12pm-2:30pm / 5:30pm-1:30am
SAT 12pm-3pm / 5:30pm-1:30am
SUN 12pm-10pm

314 W 53rd St.
New York, NY 10019
212-969-0066
www.hidechanramen.nyc
@hidechan_ramen

Heli's Kitchen location only
SHRIMP RAMEN

Midtown East **Kokoge**
125 E 39th St (bet. Lexington & Park Ave.)
212-328-4673
$35 M L

Midtown East **Kuruma Zushi**
7 E. 47th St., 2 Fl (bet. Madison & 5th Ave.)
212-317 2802
$100 Su

Midtown East **Lucky Cat**
232 E 53rd St. (bet. 2nd & 3rd Ave.)
212-438-5333
$30 L

Midtown East **Mifune**
245 E 44th St (bet. 2nd & 3rd Ave.)
212-986-2800
$70 Su

Midtown East **Nodo-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.)
212-038-2537
$25 Su

Midtown East **Nare Sushi**
115 E. 57th St (bet. Lexington & Park Ave.)
646-696-0061
$25

Midtown East **Nippon***
155 E. 52nd St (bet. 3rd & Lexington Ave.)
212 756-0226
$49

Midtown East **NORIKOH**
10 E. 39th St. (bet. Madison & 5th Ave.)
646-518-6778
$25 L

Midtown East **ONOGERA**
461 5th Ave (bet. 40th & 41st St.)
212-340-0322
$70 L Su

Midtown East **Ramen Takumi***
517 3rd Ave. (bet. 34th & 35th St.)
212-679-2752
$10 L

Midtown East **Sakagura***
211 E. 43rd St. 8 Fl (bet. 2nd & 3rd Ave.)
212-953-7253
$50 L

Midtown East **Shinbashi***
7 E. 48th St. (bet. Madison & 5th Ave.)
212-813-1005
$30 Su L

Midtown East **Shinya Shokudo**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-230-1234
$20 Su

Midtown East **Shochu & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.)
212 715-0770
$30 Su

Midtown East **Sobu TOTTO**
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.)
212-557-9200
$40 L

Midtown East **Sushi You**
246 E. 51st St. (bet. 2nd & 3rd Ave.)
212-752-2987
$85 L

Midtown East **SushiAnn**
38 E. 51st St. (at Park Ave.)
212 755-1780
$50 Su L

Midtown East **Sushidon**
19 E. 49th St. (bet. Madison & 5th Ave.)
212-758-2700
$45 Su L

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-457-1254
$30

Midtown East **Totto Ramen E. 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-421-0052
$20 Su L

Midtown East **West Uden Izakaya**
150 E. 46th St. (bet. 3rd & Lexington Ave.)
212-922 9577
$10 L

Midtown East **Wokuni**
325 Lexington Ave (bet. 39th & 39th St.)
212-447 1212
$50 L

Midtown East **Yakiniku GEN***
250 E. 52nd St (bet. 2nd & 3rd Ave.)
212-602-1128
$50

Midtown East **YAMA Restaurant**
308 E. 49th St. (bet. 1st & 2nd Ave.)
212-355-3370
$28 Su L

Midtown East **Yamato Ramen & Izakaya**
542 3rd Ave. (bet. 36th & 37th St.)
646-861-1867
$25 L

Korea Town

Koreatown **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.)
212 725-1333
$30 L

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.)
646-368-3384
$25 L

Koreatown **Toyama Sushi**
11 W. 30th St. (bet. 5th & 6th Ave.)
212 967 4541
$22 L

Chelsea

Chelsea **enju***

A self-service restaurant conveniently located near union square staton. enju features an original menu created by the Japanese owner. There are [illegible] use, from including sushi, bento, ramen, donburi, daily donburi and sake.
20 E 17th St. (bet. 5th Ave. & Broadway)
646-336-7004
$10 L

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go Go! Curry! in NYC. "Katsu curry" "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th, and 25th of each month, get free toppings coupons on purchase for GO GO DAY
144 W 19th St (bet. 6th & 7th Ave.)
212-255-4555 www.gogocurryusa-ny.com
$8.5

Chelsea **AA Ichiban Sushi**
213 W. 29th St (bet. 7th & 8th Ave.)
212-675-6188
$18 L

Chelsea **Ajisen Ramen***
135 W 28th St. (bet. 6th & 7th Ave.)
646-638-0881
$16 L

Chelsea **Asuka Sushi**
300 W 23rd St. (at 8th Ave.)
212 727 0968
$25 L

Chelsea **Blue Ginger**
108 8th Ave. (bet. 15th & 16th St.)
212-352 0911
$30 L

Chelsea **B A K Ramen**
468 8th Ave. (bet. 11th & 12th St.)
646-863-2027
$20 L

Chelsea **Hasunuzuki Cafe***
143 W. 29th St. (bet. 6th & 7th Ave.)
212-695-5533
$9 Su L

Chelsea **Ikinan Steak Chelsea 7th Ave**
154 7th Ave. (bet. 19th & 20th St.)
917 409-5857
$20 L

Chelsea **Ikinan Steak Chelsea 8th Ave**
98 8th Ave. (bet. 14th & 15th St.)
646-692-9276
$20 L

TOTTO RAMEN

tottoramen.com
@tottoramen

MIDTOWN WEST
366 W 52nd St (btw 9th Ave & 9th Ave)
New York, NY 10019
212.582.0052
MON-SAT 12pm - 4:30pm
5:30pm - 12am
SUN 4pm-11pm

HELL'S KITCHEN
444 W 51st St (btw 9th Ave & 10th Ave)
New York, NY 10019
646.596.9056
MON 4:30pm - 11pm
TUE-SAT 11:30am - 2:45pm
4:30pm - 11pm
SUN 11:30am - 9:30pm

MIDTOWN EAST
248 E 52nd St (btw 2nd Ave & 3rd Ave)
New York, NY 10022
212.421.0052
MON-FRI 11:30am - 3pm
SAT 12:30pm - 11:30pm
SUN 4:30pm - 10:30pm

鳥八茶漬

AN DANTE

The Kumamoto Shio Ramen
Bones Ramen of Tender Pork
$14

130 Grand St, Brooklyn 929-307-0010 Open 7 days 12pm - 10:45pm

Chelsea — **Izakaya NoMad**
13 W 26th St (bet. 5th & 6th Ave.)
212-213-8258
$25 L

Chelsea — **Kiku Sushi**
235 9th Ave (bet. 24th & 25th St.)
212-627-3860
$15 L

Chelsea — **Mamoya Chelsea**
105 7th Ave. (at 21st St.)
212-989-4466
$40 L

Chelsea — **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.)
212-958-8808
$90 L

Chelsea — **NAOKI**
311 W. 17th St. (bet. 8th & 9th Ave.)
646-861-0086
$90

Chelsea — **Ootoya Chelsea**
8 W. 18th St. (bet. 5th & 6th Ave.)
212-255-0018
$20 L

Chelsea — **Ushiwakamaru**
362 W. 23rd St. (bet. 8th & 9th Ave.)
917-639-3940
$80 Su

Chelsea — **Yakiniku Futago**
37 W. 17th St. (bet. 5th & 6th Ave.)
212-620-0225
$29

Gramercy

Gramercy — **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.)
212-647-0015
$80 Su

Gramercy — **Aji Sushi**
518 3rd Ave. (bet. 34th & 35th St.)
212-686-2055
$25 L

Gramercy — **Choshi***
77 Irving Place (at 18th St.)
212-420-1415
$20 L

Gramercy — **Hana**
346 1st Ave. (at 20th St.)
212-598-0136
$30 L

Gramercy — **Haru**
220 Park Ave. S. (at 19th St.)
646-428-0909
$30 L

Gramercy — **Mishima***
154 Lexington Ave. (bet. 30th & 31st St.)
212-532-0596
$25 L

Gramercy — **Mamoknwn**
157 E. 28th St. (bet. 3rd & Lexington Ave.)
212-684-7930
$35

Gramercy — **Sushi SEN-NIN**
30 E. 33 d St. (bet. Park & Madison Ave.)
212-686-2208
$40 Su L

Gramercy — **Tsuru Ton Tan**
21 E. 16th St. (bet. Broadway & 5th Ave.)
212 598-1000
$30 L

Gramercy — **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.)
212-475-0969
$20 Su L

West Village

West Village — **GO! GO! CURRY!***

With the motto "Everything for you genki," Japanese curry! 5th 15th 25th are Go!Go!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5 D L
212-505-2555 www.gogocurry-usa-ny.com

West Village — **Cho Cho San***
15 W. 8th St. (bet. 5th & 6th Ave.)
212-473-3333
$25 M L

West Village — **Dojo Restaurant***
14 W. 4th St. (at Mercer St.)
212-505-8343
$25 L

West Village — **E A K Anman**
455 8th Ave. (bet. 11th & 12th St.)
646-443-2027
$13 L

West Village — **EN Japanese Brassarie**
435 Hudson St. (at Leroy St.)
212-647-9196
$40 L

West Village — **Hakata Tonton***
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212 242-3936
$25

West Village — **Marumi**
540 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-979-7055
$30 L

West Village — **MEW MEN**
7 Cornelia St. (bet. West 4th & Bleeker St.)
212 727-1050
$18 M L

West Village — **Mikado***
525 6th Ave. (bet. 13th & 14th St.)
212 255-3981
$20 L

West Village — **Mi-Na Sushi Totoya**
406 6th Ave. (bet. 12th & 13th St.)
917-475-5942
$25 L

West Village — **Miyabi**
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.)
212-228-1667
$15 L

West Village — **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212 620-3630
$25 L

West Village — **Nagomi**
178 Prince St. (bet. Thompson & Sullivan St.)
212 387 8230
$35 L

West Village — **Pokerice**
182 W. 4th St. (bet. 6th & 7th Ave.)
212 300-4578
$11 L

West Village — **Ramen Takumi***
1 University Pl. (bet. University & Waverly Pl.)
212-228-2752
$13 L

West Village — **Raman-Ya West 3rd**
133 W. 3rd St. (bet. Macdougal & 6th Ave.)
212-254-8828
$15 L

West Village — **Ramen-Ya West 4th**
181 W. 4th St. (bet. 6th & 7th Ave.)
212-979-5440
$15 L

West Village — **Rockmaisha***
11 Barrow St. (bet. West 4th & Bleecker St.)
212-675-7775
$35

West Village — **SAIKAI Dining Bar**
24 Greenwich Ave. (bet. Charles & W. 10th St.)
646-838-5588
$30

West Village — **Souen Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.)
212-627 7150
$20 L

West Village — **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.)
212-675-5815
$18 L

West Village — **Sushi Yuma**
26 W. 8th St. (bet. 5th & 6th Ave.)
212 253-9683
$30 L

West Village — **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.)
212 777-3346
$40 L

East Village

East Village — **Uminoie**

Uminoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
30 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownuminoie.com

East Village — **Ashiya**
187 1st Ave. (bet. 10th & 11th St.)
212-505-3346
$15 L

East Village — **Baron Baron**
164 1st Ave. (at 10th St.)
212-477-1005
$30

East Village — **Besson**
5 Bleecker St. (bet. Elizabeth St. & Bowery)
212 228-8502
$40

East Village — **BONO ST**
6 Bond St. (bet. Lafayette St. & Broadway)
212 777-2500
$75

East Village — **Cha-An**
230 E. 9th St. 2FL (bet. 2nd & 3rd Ave.)
212-228-4030
$20 L

East Village — **Cho-Ko Restaurant**
58 1st Ave. (bet. 3rd & 4th St.)
212 388-0895
$10 L

East Village — **Curry-Ya**
214 E. 10th St. (bet. 1st & 2nd Ave.)
866-502-6778
$20 L

East Village **East Noodle**
119 2nd Ave (at 7th St.) $16
212-982-4295

East Village **Gya-Kaka***
34 Cooper Sq (bet. 4th St. & Astor Pl.) $40
212-475-2900

East Village **Hakata Hot Pot**
59 St. Marks Pl. (bet. 1st & 2nd Ave.) $30
212-533-7711

East Village **Hasaki***
210 E. 5th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **Hi-Collar**
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
212-777-7018

East Village **Ikinari Steak East Village**
90 E. 10th St. (bet. 3rd & 4th Ave.) $20
917-388-3548

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $29
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Izakaya**
326 E. 6th St. (bet. 1st & 2nd Ave.) $40
917-457-1284

East Village **Jack's Sliders & Sashi**
171 3rd Ave. (bet. 16th & 17th St.) $15
212-460-2128

East Village **Japonica**
100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kambi Ramen House***
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1366

East Village **Keaka***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotobuki**
51 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5088

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-982-4140

East Village **May's Place Sushi**
121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-8448

East Village **MINCA**
535 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **OH! Tansho***
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Ootoya Greenwich Village**
41 E. 11th St. (at University Pl.) $20
212-473-4300

East Village **Otafuku x Medetai***
220 E. 9th St. (bet. 2nd & 3rd Ave.) $7
646-998-3438

East Village **Rai Rai Ken***
211 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7090

East Village **Ramen Misoya New York**
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) $10
212-477-4825

East Village **Ramen Satagaya ***
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7956

East Village **Rice Burger Yonekichi**
236A E. 9th St. (bet. 2nd & 3rd Ave.) $14
646-453-3785

East Village **Robataya NY**
231 E. 9th St. (bet. 2nd & Stuyvesant St.) $50
212-979-1074

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-614-0333

East Village **Shabu-Tatsu***
215 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Sobaya***
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966

East Village **Souen East Village***
326 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-388-1155

East Village **Sushi Dojo**
110 1st Ave. (bet. 7th & 8th St.) $31
646-492-9358

East Village **Takahachi East Village**
85 Ave. A (at 6th St.) $25
212-505-8524

East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
$20

East Village **Uogashi**
158 1st Ave. (bet. 11th & 12th St.) $30
212-253-0626

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Yakiniku West***
210 E. 9th St. (bet. 2nd & 3rd Ave.) $25
212-379-3238

East Village **Yakitori Tansho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5099

East Village **Yuba Restaurant**
105 E. 5th St. (bet. 3rd & 4th Ave.) $40
212-777-8188

East Village **Zen 6***
328 E. 6th St. (bet. 1st & 2nd Ave.) $15
646-429-8471

East Village **Zen 6***
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6855

East Village **ZUNOO-YA**
84 E. 10th St. (bet. 3rd & 4th Ave.) $20
917-639-3545

Lower Manhattan

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stad um is the 3rd location after Times Square and Wash ngton Square Park Stad um. On the 5th, 15th and 25th of each month get free topp ng coupons on purchase for GO GO DAY! Check the webs te for special promo
12 John St. (bet. Broadway & Nassau St.) $6.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Kuu Ramen**
Kuu Ramen
Chef Taka from Sapporo meticulously crafts h s chicken broth by s mmer ng it for over 8 hours layer ng in an que ingred ents to give it a depth of flavo. Delivery is ava lable so a hot bowl of authentic ramen s only a phone call away. Enjoy 1 at home and off ce
20 John St. (bet. Broadway & Nassau St.) $15
212-571-7177 www.k uuramen.com

Lower Mhn **Ajisea Ramea***
14 Mott St. (bet. Worth & Bayard St.) $16
212-267-9898

Lower Mhn **Azasu**
49 Clinton St. (bet. Stanton & R vington St.) $30
212-777-7069

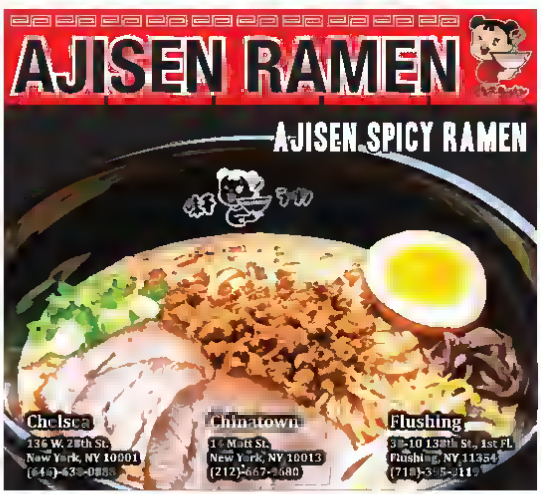
Lower Mhn **Bento Noavaau***
32 Broadway (at Morris St.) $8
212-747-0994

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Gen Ramen**
112 Eldridge St. (bet. Broome & Grand St.) $15
212-966-3652

Lower Mhn **Japanese Curry Goemon**
28 Kenmare St. (bet. Elizabeth & Mott St.) $15
212-226-1262

Lower Mhn **Kajoa**
21 South End Ave. (at Thames St.) $38
212-786-9898



Lower Mhn **KOMEWAZA**
40 Water St (at Coenties Slip) $17
646-398-1727

Lower Mhn **Mottsu**
265 Mott St. (bet. Prince & Houston St.) $25
212-343-1017

Lower Mhn **NY Sushi Ko**
91 Clinton St. (bet. Rivington & Delancey St.) $61
917 734-5057

Lower Mhn **Quickly Shabu Shabu**
237B Grand St (bet. Chrystie St. and Bowery) $13
212-431-0986

Lower Mhn **Rabbit House**
76 Forsyth St. (bet. Canal & Hester St.) $20
212-343-4200

Lower Mhn **Ramen Ishida**
122 Ludlow St. (bet. Delancey & Rivington St.) $20
646-530-3276

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancey & Rivington St.) $14
212-253-1158

Lower Mhn **Sushasia**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) $30
212-766-2344

Lower Mhn **Yakitori Tara**
72 Kenmare St. (bet. Mulberry & Mott St.) $35
212-966-1100

Lower Mhn **Yopparai**
151 Rivington St (bet. Suffolk & Clinton St.) $40
212-777-7753

Tribeca

Tribeca **Azaha**
42B Greenwich (bet. Laight & Vestry St.) $25
212-274-0428

Tribeca **B Flat**
277 Church St (bet. White & Franklin St.) $25
212-219-2970

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $75
212 791-3771

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-9500

Tribeca **NOBU DOWNTOWN**
195 Broadway (bet. Day & Fulton St.) $100
212 219-0500

Tribeca **NOBU NEXT DOOR**
195 Broadway (bet. Day & Fulton St.) $75
212-934-4445

Tribeca **Shigura***
277 Church St. (bet. White & Franklin St.) $25
212 966-0200

Tribeca **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W Broadway) $35
212-571-1890

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212 233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212 343-0404

Soho **Hirohisa**
73 Thompson St. (bet. Broome & Spring St.) $65
212-925-1013

Soho **Omae**
113 Thompson St. (bet. Spring & Prince St.) $20
212 925-8923

Soho **Soura Soho***
210 6th Ave. (at Prince St.) $20
212 807 7421

* Chopsticks NY available to pick up

Brooklyn

Brooklyn **Samurai Papa**

The signature dish at Samurai Papa is their Hakkata Pork Belly Ramen. Rich milky soup extracted from pork belly. First try it as is, then gradually add ton to h oth r m dor flavo. Their selection of side d shes and sake are qu te large, and they are also open for lunch
32 Varet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **1 or 8***
65 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ant Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1900

Brooklyn **Bozu**
257 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi Japanese Cuisine**
9316 4th Ave. (bet. 93rd & 94th St.) $40
718-833-7798

Brooklyn **Gaaso**
25 Bond St. (at Livingston St.) $11
718-403-0900

Brooklyn **Geido***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-638-8868

Brooklyn **Hihina Japanese Restaurant**
333 Henry St. (at Pacific St.) $35
718-332-5150

Brooklyn **ICHIRAN NY Brooklyn**
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) $25
718-381 0431

Brooklyn **Iraa Chef Haasa**
92 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sashi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **KOGANE RAMEN**
76 Henry St. (bet. Pineapple & Orange St.) $20
718-875-2828

Brooklyn **Miza**
314 Bedford Ave. (bet. 4th St & 7th St.) $20
718-782-6868

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832 1111

Brooklyn **Okiway**
1006 Flushing Ave. (bet. Wilson Ave. & Noll St.) $30
718-417-1051

Brooklyn **Oshima Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25
718-783-1188

Brooklyn **OZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn **Ramen Andanta**
130 Grand St. (bet. Berry & Bedford Ave.) $15
929-397-0010

Brooklyn **Ramen Setagaya***
230 Bedford Ave. (bet. Grand & N. 1st St.) $15
718-218-8508

Brooklyn **Sakura 6**
937 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7888

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782 2087

Brooklyn **Samurai Mama**
205 Grand St. (bet. Bedford & Driggs Ave.) $30
718-599-6161

Brooklyn **Samarai Papa BS**
584 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $18
718-398-6161

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave. (bet. Driggs & Nassau Ave.) $16
718-389-3712

Japanese
Sweet and Sour Pork
$13
Eat in or take out
Fried pieces of pork belly are sauteed with vegetables and our special sauce.
20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-9pm

Brooklyn **Snahi Katsuni** $35
210 7th Ave. (at 3rd St.) 718-788-5338

Brooklyn **Tonzan** $30
7117 18th Ave. (at 71st St.) 718-621-3238

Brooklyn **WASAN** $40
440 Bergen St. (bet. 5th & Flatbush Ave.) 347 725-3550

Brooklyn **Zenkichi*** $60
77 N. 6th St. (bet. Berry St. & Wythe Ave.) 718-388-8585

Queens

Queens **Aji Japanese Cuisine** $20
30-06 Ditmars Blvd Astoria, NY 11105 718-777-8880

Queens **Ajisen Ramen*** $16
38-10 138th St., 1 Fl. Flushing, NY 11354 718-385-8118

Queens **ARIYOSHI*** $18
41-13 Queens Blvd. Sunnyside NY 11104 718-937-3298

Queens **Bistro 33** $20
35-33 Ditmars Blvd Astoria NY 11105 718-721-1333

Queens **Gimpachi*** $30
33-41 Francis Lewis Blvd. Bayside, NY 718-539-9531

Queens **gowsaki*** $23
34-02 30th Ave. Astoria NY 11103 718-204-7354

Queens **Hakata** $13
37-02 Prince St., Flushing, NY 11354 718-321-0280

Queens **Hoshi Ramen & Izakaya*** $12
152-12 Northern Blvd Flushing NY 11358 718-224-2951

Queens **Hotone Japanese Restaurant*** $35
10-70 Jackson Ave Long Island City NY 11101 718-392-6190

Queens **Hinomaru Ramen** $15
39-16 Ditmars Blvd Astoria NY 11105 718-777-0228

Queens **KATSUNO*** $35
103-01 Metropolitan Ave., Forest Hills, NY 718-575-4033

Queens **Kondo*** $30
29-13 Broadway Astoria NY 11106 718-204-0080

Queens **Matsu Sushi** $15
34-11 30th Ave. Astoria NY 11103 718-726-7028

Queens **Nonta** $20
107-06 70th Rd Forest Hills NY 11375 718-263-2998

Queens **Oishi Sushi** $20
37-04 Ditmars Blvd Astoria NY 11105 718-626-0588

Queens **Pink Nori*** $30
38-06 30th Ave., Astoria NY 11103 718-685-2358

Queens **Ramen Okidoki*** $15
34-05 30th Ave. Astoria, NY 11103 718-606-1677

Queens **Shiro of Japan Atlas Pk** $20
80-40 Cooper Ave Glendale NY 11385 718 326-8704

Queens **SUSHI ISLAND** $20
87-18 Queens Blvd., Elmhurst, NY 11373 718-803-3033

Queens **Sushi Yasu*** $30
70-11 Austin St., Forest Hills NY 11375 718-575-5181

Queens **Tokusushi*** $25
43-46 42nd St. Sunnyside NY 11104 718-729-8253

Queens **Tondo Sushi** $12
66-26 Fresh Pond Rd Ridgewood NY 11385 718-381-0808

Queens **Watawa Sushi*** $25
33-10 Ditmars Blvd Astoria NY 11105 718-545-9596

Long Island

Long Island **Restaurant Yamaguchi*** $25

Since 1958, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.
48 Main St Port Washington NY 11050 516-883-3500

Long Island **Bonchon** $30
2105 Northern Blvd. Manhasset, NY 11030 516-627-3400

Long Island **Bonchon** $30
920 Merchant Concourse Westbury, NY 516-222-5081

Long Island **Inotone Japanese Steak House*** $28
6 5th St Valley Stream NY 11581 516-872-0418

Long Island **Isono** $25
214 Jericho Tpk. Floral Park, NY 11001 516-437-4562

Long Island **Kohan Restaurant*** $30
2016 Merrick Rd Merrick NY 11566 516-223-3200

Long Island **Koiso** $26
540 Westbury Ave Carle Place, NY 11514 516-333-3434

Long Island **KumBora*** $30
479 New York Ave Huntington, NY 11743 631-673-0060

Long Island **Kurofune*** $20
77 Commack Rd., Commack NY 11725 631-499-1075

Long Island **Mamon Restaurant *** $32
1300 Franklin Ave Garden City NY 11530 516-747-3388

Long Island **Nagashima** $26
12 A 1 Jericho Tpk Jericho NY 11753 516-338-0022

Long Island **Sapporo** $18
3266 Merrick Rd Wantagh, NY 11793 516-785-3953

Long Island **Sen Restaurant*** $45
23 Main St. Sag Harbor, NY 11963 631-725-1774

Long Island **Shiro of Japan*** $20
401 Old Country Rd. Carle Place, NY 11514 516-037-4770

Long Island **TAIKO Restaurant** $20
15 S. Village Ave Rockville Ctr. NY 11570 516-678-5145

Long Island **Toka Sushi** $20
921 Carman Ave. Westbury, NY 11590 516-876-0033

Long Island **Tongo** $20
196 Jericho Tpk. Floral Park, NY 11001 516-352-1116

Long Island **Yuki's Poletto Too*** $25
151 Merrick Ave Merrick, NY 11566 516-867-9798

The Bronx

The Bronx **OHANA** $35
509 City Island Ave. Bronx, NY 10464 718-885-0700

Westchester

Westchester **Asian Temptation*** $25
23 Mamaroneck Ave. White Plains, NY 10601 914-328-5151

Westchester **Gyu-Kaku*** $40
169 Main St. White Plains, NY 10601 914-358-5206

Westchester **Hakkaku** $25
140 Mamaroneck Ave. White Plains 10601 914-644-5867

Westchester **Hajime*** $35
287 Halstead Ave Harrison NY 10528 914-777-1543

Westchester **Ichiro**
80 Mamaroneck Ave White Plains, NY 10601 $25
914-437-6566

Westchester **Kaito***
28 Palmer Ave Bronxville NY 10708 $25
914-337-1296

Westchester **Karuta**
77 Quaker Ridge Rd New Rochelle NY 10804 $15
914-636-6566

Westchester **Makamiya**
51 Court St White Plains NY 10601 $0
914-949-3712

Westchester **Momiji***
261 Halstead Ave Harrison NY 10528 $25
914-835-1078

Westchester **Nanase**
522 Mamaroneck Ave., White Plains NY 10605 $50
914-285-5351

Westchester **Noda***
200 Hamilton Ave White Plains, NY 10601 $25
914-948-0080

Westchester **RAMEN MUSASHI***
810 White Plains Rd Scarsdale NY 10583 $12
914-472-1480

Westchester **Roc N Ramen 914***
15 Anderson St New Rochelle NY 10801 $18
914-365-1168

Westchester **Sakanaya Sushi**
14 North Central Ave Hartsdale, NY 10530 $16
914-946-3065

Westchester **Sazaa Restaurant***
729 Saw Mill River Rd Ardsley-NY 10502 $23
914-674-6015

New Jersey

New Jersey **Ajihei Princeton**
11 Chambers St Princeton NJ 08542 $20
609-252-1150

New Jersey **Akai Sushi Lounge**
11 N Dean St Englewood NJ 07631 $18
201-541-0008

New Jersey **Aoyama**
1402 Washington Valley Rd Martinsville NJ $18
732-271-2550

New Jersey **Asahi Japanese**
1475 Bergen Blvd Fort Lee NJ 07024 $17
201-944-5113

New Jersey **Oanmatsu**
850 Montana Ave Montclair NJ 07032 $25
908-233-7888

New Jersey **East Japanese**
1405 Teaneck Rd Teaneck, NJ 07666 $20
201-837-1290

New Jersey **Hachi Sushi**
55 Linwood Plz Fort Lee, NJ 07024 $15
201-585-8858

New Jersey **Hashi Sushi & BBQ***
299 Broad Ave Leonia, NJ 07605 $20
201-482-4358

New Jersey **Higo Batten Ramea***
2024 Center Ave #J & K Fort Lee NJ 07024 $15
201-461-6486

New Jersey **Honshu Lounge***
95 Glenwood St 2 Fl Jersey City NJ 07302 $25
201-324-2788

New Jersey **Ichi Umi Restaurant**
362 Menlo Park Dr Edison, NJ 08837 $30
732-906-2370

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 $22
973-808-7178

New Jersey **Josho Restaurant**
120 Cedar Grove Ln Somerset NJ 08873 $25
732-469-8966

New Jersey **Kaname***
783 Palisade Ave., Cliffside Park NJ 07010 $25
201-886-0080

New Jersey **KIKU**
385 Rt 17 S Paramus NJ 07652 $40
201-265-7200

New Jersey **Komagashi taa***
50 Town Sq Pl Jersey City NJ 07310 $30
201-633-8888

New Jersey **Kurohige ramaa**
607 Gorge Rd Cliffside Park NJ 07010 $15
201-943-0003

New Jersey **Kyushu Sushi***
200 Paterson Ave., Wallington NJ 07057 $25
973-773-7100

New Jersey **Masa Sushi & Grill**
81 W. Allendale Ave Allendale, NJ 07401 $30
201-934-8616

New Jersey **Manya Sandanma***
1639 Parker Ave Fort Lee NJ 07024 $10
201-482-4141

New Jersey **Menya Sandanme Jersey City***
570 Washington Blvd Jersey City NJ 07310 $15
—

New Jersey **Monster Sushi***
355 Springfield Ave Summit NJ 07901 $25
908-598-1100

New Jersey **Nagayaka Sushi***
1 Gateway Plaza W Newark NJ 07102 $18
973-623-1880

New Jersey **Ozu Foods**
106 Hutton St Jersey City NJ 07307 $15
201-205-2323

New Jersey **Pinacetoa Tama Sushi**
236 Nassau St Princeton NJ 08542 $15
609-924-9478

New Jersey **Raku Izakaya**
209 Main St., Fort Lee NJ 07024 $25
201-585-0707

New Jersey **Ramea Azuma**
39 South Van Brunt St. Englewood NJ 07631 $15
201-567-1283

New Jersey **Raman Satagaya**
243 Main St., Fort Lee NJ 07024 $13
201-585-0738

New Jersey **Sakura-baaa**
43 Franklin Ave Ridgewood, NJ 07450 $25
201-447-9525

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-941-1004

New Jersey **Sanuki Sanda (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-941-9113

New Jersey **Sugi**
2117 Rt 4 E Fort Lee NJ 07024 $22
201-461-8100

New Jersey **Tendo Sushi**
10 Schuyler Ave Kearny NJ 07032 $12
201-991-5588

New Jersey **Toya Restaurant**
495 Anderson Ave Cliffside Park, NJ 07010 $20
201-317-6632

New Jersey **Umeya**
156 Piermont Rd. Cresskill NJ 07626 $25
201-816-0511

New Jersey **Yakitori 39**
252-254 Degraw Ave., Teaneck, NJ 07666 $35
201-692-0700

New Jersey **Yamagata Restauraat***
1535 Palisades Ave Fort Lee, NJ 07024 $25
201-585-0465

New Jersey **Yumi**
1120 Ocean Ave Sea Bright, NJ 07760 $45
732-212-0881

CAFE

Upper West **Beard Papa's Upper W.**
2167 Broadway (bet. 77th & 78th St.) Cream Puffs
212-799-3770

Midtown West **Brooklyn Ball Factory**
725 8th Ave. (bet. 45th & 46th St.) Dorayaki Pancake
646-682-3820

Midtown West **Cafe Zaiya Midtown W.**
1073 6th Ave (but 40th & 41st St.) Bakery
212-764-6765

Midtown West **BentOa Cafe**
156 E 45th St (bet. 3rd & Lexington Ave.) Bakery
212-922-8780

Midtown West **Bon Vivant New York**
238 E 59th St. (bet. 2nd & 3rd Ave.) Cafe
646-481-4044

NEW
NOON - 4PM (except on holidays)
LUNCH PLATE
HALF RAMEN, TEMPURA ONIGIRI, ORANGE CHICKEN, SALAD

$12.5
RAMEN SETAGAYA

East Village 34 St. Marks Pl (bet 2nd & 3rd Aves) 212-387-7959
Mon-Thu & Sun 12-11pm / Fri & Sat 12pm-12am
Brooklyn 280 Bedford Ave., Brooklyn NY 11249 718-218-8508
Mon-Thu & Sun 12-10:30pm / Fri & Sat 12pm-11pm / Sun 12pm-10pm
Fort Lee 243 Main St., Fort Lee, NJ 07024 201-585-0739
Mon-Thu & Sun 11:30am-9:30pm / Fri & Sat 11:30am-10pm

Subscribe CHOPSTICKS NY
for only $19.99/year

Get the month's full listings on Japanese dining, shopping and events around town.
We will deliver CHOPSTICKS NY to your door.

Call Us at 212-431-9970
email: reader@chopsticksny.com

Midtown West — **Cafe Zarya Midtown E.** — Bakery
119 E. 41 St. (bet. Madison & 5th Ave.) 212-779-0900

Midtown West — **IPPODO TEA** — Japanese tea
125 E. 39th St. (bet. Lexington & Park Ave.) 212-870-0606

Midtown West — **Minamoto Kitchnan** — Confectionery
509 Madison Ave. (bet. 52nd & 53rd St.) 212-489-3747

East Village — **Cafe Zarya East Village** — Bakery
66 Cooper Sq. (bet. 7th St. & St. Marks Pl.) 212-253-9700

East Village — **Chikalicious** — Dessert Bar
203 E. 10th St. (bet. 1st & 2nd Ave.) 212-475-0925

East Village — **PANYA** — Bakery
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212-777-1930

East Village — **Spot Dessert Bar** — Cakes
13 St. Marks Place (bet. 2nd 3rd Ave.) 212-477-5870

Lower Mhn — **BentOn Cafe** — Cafe
123 William St. (bet. Fulton & John St.) 212-608-1450

Lower Mhn — **Yaya Tea Garden** — Rice Balls
81 Chrystie St. (bet. Hester & Canal St.) 212-226-8403

Lower Mhn — **Yaya Tea Garden** — Rice Balls
206 Grand St. (bet. Graner & Mott St.) 212-529-2382

Brooklyn — **Brooklyn Ball Factory** — Meatball Bento
96 Montrose Ave. (bet. Leonard & Manhattan Ave.) 718-387-5295

Brooklyn — **Kulu Desserts** — Desserts
[illegible] 2nd St. Brooklyn NY 11220 718-[illegible]-2818

Brooklyn — **Sweet Dynasty** — Ice cream
5818 5th Ave. Brooklyn NY 11220 718-765-1668

Brooklyn — **Yaya Tea Garden** — Cafe
2320 86th St., Brooklyn NY 11214 718-333-9292

Queens — **Kulu Desserts** — Desserts
37-06 Prince St. Flushing NY 11354 718-886-3302

Queens — **Kulu Desserts** — Desserts
84-55 Broadway Elmhurst, NY 11373 718-751-9838

Queens — **Resohox, Inc** — Cafe
4128 27th Ave., Long Island City NY 11101 718-784-3580

Queens — **Silk Cakes** — Cup Cakes
53-14 Metropolitan Ave. 718-830-3838

New Jersey — **Minamoto Kitchnan** — Confectionery
585 River Rd. Edgewater, NJ 07020 201-313-3335

New Jersey — **Parisienne** — Bakery
250 Main St. Fort Lee, NJ 07024 201-592-[illegible]

KARAOKE

Upper East — **Iggy's** — $1 /song
1452 2nd Ave. (bet. 75th & 77th St.) 212-327-3043

East Village — **Sing Sing (Ave. A)*** — $4.5-5/h per person

Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities Lounge party rooms are available for up to 30 people OPEN 7 DAYS

#1 Ave. A (bet. 4th & 5th St.) 212-674-0700 www.karaokesingsing.com

East Village — **Sing Sing (St. Marks)*** — $4.5-5/h per person

SING SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com

8 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) 212-387-7800 www.karaokesingsing.com

Midtown West — **Yuki 55*** — $8/h /person
253 W. 55th St. (bet. Broadway & 8th Ave.) 212-765-1210

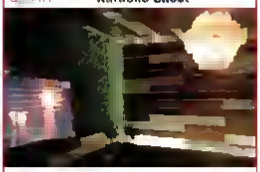
Midtown East — **Japas 38** — $8/h /person
6 E. 39th St. (bet. Madison & 5th Ave.) 212-679-4040

Midtown East — **Karaoke Duet 48*** — $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.) 212-753-0090

Koreatown — **5 Bar Karaoke** — $30 /room
38 W. 32nd St. 5 Fl (bet. 5th Ave. & Broadway) 212-594-8544

Koreatown — **Chorus Karaoke** — $2/song $40/room
25 W. 32nd St., 3FL (bet. 5th Ave. & Broadway) 212-967-2244

Queens — **Karaoke Shoot**



Bar/Karaoke and 10 private rooms up to 25 people 25,000 English songs available. Also Spanish, Japanese, Chinese. Thai and even more foreign songs are available. Your party will be much more exciting in the multi-themed private rooms. Our new remote app "Healsonic" is available at the App Store & Google Play for free!

32-46 Steinway St. Astoria, NY 11103 718-569-0080 www.karaokeshoot.com

Koreatown — **Gagopa Karaoke** — $30- /room
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-967-5353

Koreatown — **Karaoke Duet 35*** — $4/h /persn
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) 646-473-0626

Koreatown — **Maru Karaoke Lounge** — $40- /room
11 W. 32nd St. (bet. 5th Ave. & Broadway) 212-273-3413

Chelsea — **Karaoke One 7** — $2/song $6/person
23 W. 17th St. (bet. 5th & 6th Ave.) 212-675-3527

West Village — **NEMO** — $6/h /person
54 E. 13th St. (bet. B way & University Pl.) 212-477-1177

BRKLYN
Authentic Sushi in Park Slope

244 Flatbush Ave., Brooklyn, NY 11217 TEL 718-398-5240
www.tarosushibrooklyn.com Delivery Available

Japanese mama's home style cooking

Uminoie
86 E. 3rd St. (bet. 1st & 2nd Ave.)
646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtowanminoie.com

Need ABC alcoholic beverage control License?
Real Estate • Restaurant Lawyer
Martin Law Office
Call 917-861-4836
917-509-2191 (Japanese)
450 7th Ave 37th Fl, NY 10123

SING SING KARAOKE
Everyday Happy Hour! Open to 9pm $4.5/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • Bring your own food with no extra charge
The first hour 50% off (only Mon-Thu)
*Mention Chopsticks NY
$5/hr/p $4.5/hr/p ALL DAY

St. Marks
9 St. Marks Place, 2nd Fl (bet. 2nd & 3rd Ave.) 212-387-7800
Hours: Sun-Thu 1pm-4am, Fri&Sat 1pm-6am

Avenue A
81 Avenue A (bet. 5th & 6th St.) 212-674-0700
Hours: Mon-Thu 6pm-4am, Fri Sat & Sun 4pm-6am

SALT+CHARCOAL
Open 7 Days a Week
Japanese Grill and Bar
171 Grand St
Brooklyn, NY 11249
(718) 782-2087
www.saltandcharcoal.com
Lunch: Mon-Fri 12pm-4pm
Brunch: Sat/Sun 11:30am-4pm
Dinner: Mon-Fri 4:30pm-11:30pm
Try our signature Char-Grilled Aged Porterhouse Steak!

"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan". In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. This month, Misako Sensei introduces an East-meets-West dessert featuring sweet red bean paste. The red bean paste is a common ingredient in Japanese traditional desserts, but it also goes well with Western pastry.

Recipe created by Misako Sasaa

Sweets | Savory

Fillo Cup with Red Bean Paste and Strawberry

Arranged on bite-size fillo cups, the fresh strawberry and heavy red bean paste of this dessert create a harmonious balance in your mouth. Looking like snow capped strawberry, the lovely dessert is perfect for gatherings.

[Ingredients] (Serves 4)
❑ 12 fully baked mini fillo shells (You can find the fillo shells in the freezer section of most grocery stores)
❑ 12 small strawberries, washed and dried
❑ 200g (7 oz) sweet red bean paste ("anko" sweet red bean paste can be found in most Japanese grocery stores)
❑ 1 tbsp water ❑ 1 cup heavy cream
❑ Confectioners sugar to garnish ❑ Matcha powder to garnish

Directions
1. Mix sweet red bean paste with water well.
2. Whip heavy cream with 1 tablespoon of confectioners sugar to medium peaks.
3. Mix 3 tablespoons of confectioners sugar with 1/2 teaspoon of matcha powder.
4. Fill each fillo cup with 1 teaspoon of sweet red bean paste loosened with water.
5. Top with strawberries and sprinkle with matcha/confectioners sugar using small sieve.
6. Serve with whipping cream on the side.

TIP This dessert is so easy to make, but looks impressive and tastes fabulous. Don't make this too far ahead as the fillo cups become soggy if they sit for a long time.

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B way & 114th
2835 Broadway (bet. 114th & 115th St.)
212-280-4600 — Japanese

Dainobu Midtown West*
36 W. 56th St. (bet. 5th & 6th Ave.)
212-707-8525 — Japanese

Dainobu Midtown East*
123 E. 47th St. (bet. 3rd & Lexington Ave.)
212-755-7380 — Japanese

Katagiri & Co.,Inc*
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3566 — Japanese

NIIGATA*
12 E. 49th St. (bet. 5th & Madison Ave.)
212-813-1003 — Japanese

Sunrise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.)
646-380-9288 — Japanese

H Mart Han Ah Reum
36 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-3283 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115 — Korean

Midoriya*
11 E. 12th St. (bet. 5th Ave. & Broadway)
917-639-3356 — Japanese

Dainobu Greenwich Village*
480 6th Ave. (bet. 12th & 13th St.)
212-675-0237 — Japanese

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette St.)
212-260-2333 — Other

Sunrise Mart Astor Pl.*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.)
212 598-3040 — Japanese

New Kam Man, LLC.*
200 Canal St. (bet. Mott & Mulberry St.)
212-571-0330 — Chinese

Ni Japanese Delicacies
120 Essex St. (bet. Rivington & Delancey St.)
646-675-4324 — Japanese

Rosetta Winas*
40 Exchange Pl. (bet. William & Broad St.)
212-361-0007 — Other

Tokyo Mart*
91 Mulberry St. (bet. Bayard & Canal St.)
212 362-1622 — Japanese

Sunrise Mart SoHa*
454 Broome St. (bet. Wooster St. & W. Pkwy)
212-219-0033 — Japanese

Midoriya*
167 N. 9th St. (bet. Bedford & Driggs Ave.)
718-599-4690 — Japanese

Family Market*
29-15 Broadway Astoria NY 11106
718-956-7925 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354
718-461-1911 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354
718-713-0006 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd. Flushing, NY 11354
718-358-0700 — Korean

H Mart Union
29-02 Union St., Flushing, NY 11354
718-445-5056 — Korean

H Mart Willston Park*
400 Hillside Ave. Williston Park NY 11596
516-739-0270 — Korean

H Mart Woodside
59-10 Woodside Ave. Flushing, NY 11377
718-446-0756 — Korean

Sakura-ya*
73-05 Austin St. Forest Hills, NY 11375
718-268-7220 — Japanese

Toiyo foods*
45-09 44th St. Sunnyside, NY 11104
718-392-2233 — Japanese

H & Y Marketplace
47-31 Prince View Rd., Hicksville, NY 11801
516-935-4041 — Korean

Nara Japanese Foods*
168A Main St. Port Washington, NY 11050
516-883-1930 — Japanese

Shin Nippon Do*
63 Mineola Ave., Roslyn Heights, NY 11577
516-625-1814 — Japanese

DAIDO
622 Mamaroneck Ave. White Plains, NY 10605
914-683-9736 — Japanese

Fuji Mart Scarsdale*
616 White Plains Rd., Scarsdale, NY 10583
914-472-1468 — Japanese

H Mart Hartsdale*
371 North Central Ave., Hartsdale, NY 10530
914-448-8888 — Korean

Kam San Foods*
22 Barker Ave. White Plains, NY 10601
914-429-4500 — Korean

NIJIYA Market*
1 NN Central Ave. Hartsdale, NY 10530
914-949-2177 — Japanese

Dishinbo*
283 Halstead Ave., Harrison, NY 10528
914-835-4360 — Japanese

Food Bazaar
425 Anderson Ave. Fairview, NJ 07022
201-886-5674 — Japanese

Mitsuwa Marketplace*
595 River Rd. Edgewater, NJ 07020
201-941-8113 — Japanese

SAKE

Mister Wright*
1593 3rd Ave. (bet. 88th & 90th St.)
212 722 4564 — Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.)
212-421-5078 — Sake/Shochu

Landmark Wine*
167 W. 23rd St. (bet. 6th & 7th Ave.)
212-242-2323 — Sake/Shochu

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.)
212-505-7253 — Sake/Shochu

Granyette Wine & Spirits*
137 Grand St. (bet. Grosby & Lafayette St.)
212 925-1239 — Sake/Shochu

JAPANESE WHOLESALER

Central Baeku U S A., Ltd.
56-20 46th St. Maspeth, NY 11378
718-726-6900 — Food

Daiei Trading Co., Inc.*
14-50 120th St. College Point, NY 11356
718-539-8100 — Food/Sake

JFC International Inc*
55 Wilkins Way Linden, NJ 07036
908-925-4400 — Food/Sake

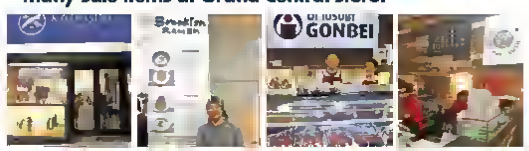
NY Mutual Trading Inc
77 Metro Way #1 Secaucus, NJ 07094
201 333-9555 — Food/Sake

PMAI
600 Dell Rd. Carlstadt, NJ 07072
201-436-0445 — Beauty Products

Wine of Japan Import, Inc
235 West Pkwy. Pompton Plains, NJ 07444
973-835-8585 — Sake

Wismettac Asian Foods, Inc.
602 Washington Ave., Carlstadt, NJ 07072
201 804-1800 — Food/Sake

midoriya
japanese mini market
New Japanese Convenience Store In Williamsburg
OPEN 7 DAYS Mon-Sat 10am-11pm Sun 11am-10pm
Just a two-minute walk from L Bedford Ave subway station
167 N9th Street Brooklyn NY 11211 Tel 718 599 4690

MAY EVENTS!!
1st - 14th Strawberry Fair (at both stores)
7th Otafuku Demonstration (only at Grand Central store)
17th - 18th Demonstration by Shibanumo Soy Souce, Agri Yomozaki (only at 59th street store)
Demonstration by Fukushimo Bonito, Sorachi (only at Grand Central store)
Far the 1st anniversary during May, we will prepare many sale items at Grand Central store.


The oldest Japanese grocery store in the U.S.
KATAGIRI JAPANESE GROCERY
224 E. 59th St. (Bet. 2nd & 3rd Aves.)
TEL: 212.755.3566 | 10am - 8pm
370 Lexington Ave., Ste. #107 (at 41st St.)
TEL: 917.472.7025 | 8am - 9pm (M-F) 10am - 8pm (Sa, Su & Holidays)
OPEN DAILY

New!

Takumi KOREAN BBQ

kikkoman.

Kikkoman Takumi Korean BBQ makes it easy to bring Korean BBQ flavor to your favorite dishes. It is crafted with a perfect balance of soy sauce, ginger, garlic and sesame oil, plus apples and pears for an authentic taste.

It can be used as a marinade or just a finishing touch. Use this versatile sauce to boost your food's flavor and transform any food into a savory-sweet specialty.

Teriyaki

Takumi Collection™

No MSG added. Preservative Free and Trans Fat Free Products

ORIGINAL | TRIPLE GINGER | GARLIC & GREEN ONION | SPICY MISO

kikkoman
seasoning your life

WWW.KIKKOMANUSA.COM

©2017 KIKKOMAN SALES USA, INC.
KIKKOMAN is registered trademark of KIKKOMAN CORPORATION

Bold & Delicious
in 5 Great Flavors!

Each of the sauces combines a unique blend of seasonings, herbs and spices to Kikkoman's proprietary recipe for an authentic teriyaki sauce. The result is a versatile sauce that imparts a delicious taste no matter how it's applied. It is great for marinating, basting or dipping. It's also a perfect foundation for stir-frying.

SUN NOODLE

EVERYTHING YOU NEED TO BUILD A BETTER BOWL

Look for Sun Noodle's ramen noodles and soup bases at Asian markets in New York City. Visit sunnoodle.com to find a store near you.

With Sun Noodle, it's easy to create fresh, authentic ramen at home.

1 CHOOSE YOUR NOODLE TYPE.
Pick your favorite noodle, one with just the right texture and slurp factor.

2 CHOOSE YOUR BROTH.
Do you feel like classic Shoyu, rich Tonkotsu or spicy Tan Tan? There's a flavor for every occasion.

3 GET COOKING!
Our noodles and broth are easy to make in your own kitchen. Add your favorite toppings to craft your custom bowl.

Mixology Lab

Strawberries are in season now. This lovely fruit mainly adorns desserts, but they can also be featured in cocktails for a strawberry boost. This month we introduce a cocktail made by using Manzairaku sake with a fresh berry kick

Manzairaku Junmai Ginjo

Origin of production: Ishikawa Prefecture **Category:** Junmai Ginjo
Rice variety: Yamadanishiki **Milling rate:** 60%
Alcohol content: 15%
Bottle size: 720 ml
Features: Brewed with premium sake rice Yamadanishiki which is grown in the highest A-A rice paddies this sake boasts a pure and mild flavor with fresh umami from the rice It has an elegant and comfortable aroma reminiscent of honey and almonds

Imported and Distributed by Sake Suki
www.sakesuki-llc.com

Yume Ichigo

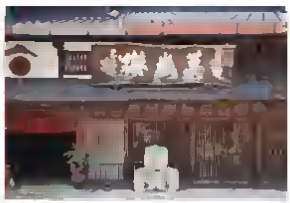
Cocktail recipe courtesy of Shinya Yamao Shigure

"Manzairaku Junmai Ginjo has an elegant aroma, which I think goes very well with strawberries Also it's berry season so the idea naturally came to my mind," says Mr Yamao mixologist of Sake Bar Shigure Because of its lower alcohol content, sake is hard to make it into a cocktail without losing its original flavor, but his *Yume Ichigo* ("Strawberry Dream") embraces the beautiful flavor and aroma of Manzairaku Junmai Ginjo while nicely blending with fruity liquors There is no syrup added to this cocktail, but it has a pleasant sweetness coming from the sake You can enjoy this sunset colored cocktail all throughout the warm nights in late spring to early summer

Ingredients: Serves 1
❑ 3 oz strawberry infused Manzairaku Junmai Ginjo* ❑ 2/3 oz Aperol liquor ❑ 1 barspoon/1 tsp Crème de Cassis ❑ 1 dash orange bitters
* Infuse strawberries in Manzairaku Junmai Ginjo for 4-5 days.

Directions:
1. Pour strawberry infused Manzairaku Aperol Crème de Cassis and orange bitters in a beaker or tall glass with ice and stir
2. Pour gently into a Martini glass to serve **
** Garnish rim with crushed dried strawberry and kibi-zato (brown sugar with a small amount of molasses) as you like.

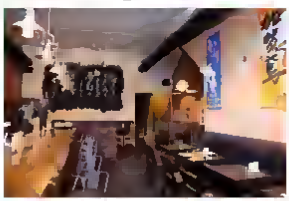
Kobori Shuzoten



Manzairaku's brewer, Kobori Shuzoten was established about 300 years ago in a deep mountain area of Ishikawa Prefecture Blessed with nature that brings excellent brewing water and clean air, the brewery has produced sake that's been loved by local people for centuries They recently started exporting their sake to Asian countries and the U S The brand name Manzairaku means "always be happy," reflecting their spirit to produce and enjoy sake

1-Wa-47 Tsurugihonmachi, Hakusan Ishikawa
JAPAN 920-2121
TEL. +81-76-273-1171
www.manzairaku.co.jp (Japanese only)
www.sakesuki-llc.com/our-producers-list

Sake Bar Shigure



Serving ample and unique selections of sake shochu and Japanese beer as well as highly regarded Japanese whiskies Sake Bar Shigure has attracted sake connoisseurs and novices alike since its opening in 2013 You also cannot miss the tapas dishes and veteran mixologist Shinya Yamao's cocktails both of which change seasonally

277 Church St. (bet. Franklin & White Sts.)
New York, NY 10013
TEL. 212-965-0200
www.shigurenyc.com

Beauty & Health Tricks

VOL.11: PROTECT YOUR SKIN FROM UV RAYS

As the weather is getting nice, the sun gives off more ultra violet rays that are harmful to the skin. To protect your skin from strong UV rays, we asked skincare consultant Maiko for advice.

"There are two types of UV rays, UVA and UVB, and 90% of the rays are UVA. They penetrate deeper into skin all the way to the dermis, lead to production of excess melanin and cause wrinkles. Although the amount of UVB that reaches skin is just 10%, it is highly damaging and said to cause skin cancer and inflammation. So it's important to protect your skin from both types of rays," says Maiko. She suggests sunscreen products with SPF 10-30 for everyday life with limited sun exposure, and SPF 40-50 for outdoor leisure or resort activities with strong and long sun exposure. The SPF number indicates how long it can protect the skin from rays. In Japan, there is also something called PA that indicates how much it can protect from rays. However, in the U.S. market there is no PA indication so look for products labeled "Broad Spectrum." This means that the product works for a wide range of wavelengths covering both UVA and UVB.

"When you apply sunscreen, be sure to cover your full face including small parts like the nostrils and reapply it every couple of hours. Also, if you go outside for a long time or go to an area with strong UV rays like the beach, I recommend that you wear a hat with a wide brim, long sleeves, and sunglasses." She also suggests that you avoid products with UV absorbing materials and apply moisturizer before sunscreen if your skin is sensitive."

Maiko recommends Super Fluid UV Defense MINERAL (SPF 50+ and Broad Spectrum) by Kiehl's and Ultimate Sun Protection Lotion (SPF 50+ and Broad Spectrum) by Shiseido. Both are paraben and fragrance-free and is gentle to skin.

It is said that a hat with 2.76 inch wide rim can shut out sun rays up to 60%.

© ShutterOK/Shutterstock.com

Maiko
Skincare consultant. She worked in the research and development department of a Japanese cosmetic company for 8 years before moving to New York. She currently counsels individuals by appointment only.
nyc@skinconciergemaiko.com

RH PLUS SALON
RH+
805 3rd Ave. 2FL. (bet. 49th & 50th St.)
212 644 8058 www.rhplusny.com
Mon-Fri: 10am- 8pm
Sat & Sun: 10am- 7pm

KATSUKO SALON
katsukosalon.com

HAIR SALON GARDEN NEW YORK
212 647 9303
323 West 11th Street New York NY 10014
Between Greenwich St. & Washington St.
www.garden-ny.com

MOTHER'S DAY SPECIAL PROMOTION
EXP. May 31
RF Thermal Lift Facial Treatment $135 (Reg $185)
Gift Certificate Available
Cleansing • Exfoliation • Extraction
Massage (Face, Neck, Shoulder, Decollete)
RF Thermal Lift Machine • Firming Pack
Spa Karen NY
www.spakarenny.com
A knowledgeable and experienced Japanese aesthetician provides the best treatment option
36 W. 44th St., Suite 303, New York, NY 10...
Reservations required.
Mon-Fri 10am-9pm / Sat & Sun 10am-7pm
Or Text 212-729-3521

Celebrating our 20th year of US-Japan matchmaking!
Traditional Japanese Matchmaker
provides a highly personalized dating and matchmaking service for American and Japanese professionals who are sincerely searching for a lifelong partner. Experienced matchmakers find your true love!
Founder/Matchmaker Naoko Matsumoto
Free matchmaking consultation in NYC on May 26th (Sat) & 27th (Sun). Also available via Skype.
Make an appointment today at
http://meetjapanlady.com/ny/
Traditional Japanese Matchmaker
Located in USA & TOKYO

はじめまして
"HAJIMEMASHITE"
[meaning] How do you do?
[usage] It's a basic greeting when you meet someone for the first time and introduce yourself. The phrase usually followed by (your name.) + desu" to complete the greeting.

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas
★ Chopsticks NY available to pick up

HAIR SALON

Midtown East — RH Plus Salon*

RH+ Now introducing a Japanese smoothing system formaldehyde free treatment* with the same results as the keratin. No frizz no special shampoo and longer lasting. First time clients will receive 10% off with coupon

305 3rd Ave. 2 Fl (bet. 28th & 29th St.) | 212-644-4056 | www.rhplusny.com | $50-

Upper West — Hoshi Coope III
2901 Broadway (at 109th St) | 212-663-0450 | $45-

Upper East — BLU BOCKER
430 E. 75th St. (bet. 1st & York Ave.) | 646-678-5318 | $55-

Upper East — Michi*
208 E. 60th St. (bet. 2nd & 3rd Ave.) | 212-752-5223 | $50-

Upper East — Tokayama Salon
230 E. 83rd St. (bet. 2nd & 3rd Ave.) | 646-681-8565 | $60-

Upper East — Tomoko Shimo Hair Salon*
171 E. 82nd St. (bet. Lexington & 3rd Ave.) | 212-722-6828 | $70

Midtown West — Midomo Salon-Gallery
546 6th Ave. (bet. 37th & 38th St.) | 917-432-2957 | $100-

Midtown West — Mitzu Hair & Make-up
57 W 57th St. #1204 (at 6th Ave.) | 212-575-5360 | $135-

Midtown East — Eiji Salon
425 Madison Ave. 2 Fl. (at 49th St.) | 212-838-3454 | $100-

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) | 212-986-2830 | $55-

Midtown East — Hisako Salon*
233 E. 50th St. (bet. 2nd & 3rd Ave.) | 212-754-7640 | $55-

Midtown East — Magic/SOHO New York
141 E. 56th St. (bet. Lexington & 3rd Ave.) | 212-759-2287 | $40-(SHINY)

Midtown East — Momotaro*
22 E. 49th St. 2 Fl (bet. Madison & 5th Ave.) | 212-759-2392 | $50-

Midtown East — OB HOUSE Tokyo
151 E. 43rd St. (bet. 3rd & Lexington Ave.) | — | $20-

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) | 212-888-4744 | $87

Midtown East — Salon Kinya
8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) | 212-576-1117 | $65-

Midtown East — Salon Weve
1029 2nd Ave. (at 54th St.) | 212-355-7398 | $50-

Midtown East — T-Gardeas New York
328 E. 59th St. (bet. 1st & 2nd Ave.) | 212-355-0105 | $70-

Midtown East — VARTALI SALON
115 E. 57th St. (bet. Lexington & Park Ave.) | 212-935-4540 | $45-

Midtown East — YUKIE Hair & Nail Salon
40 E. 58th St. (bet. Park & Madison Ave.) | 212-702-9990 | $40-

Chelsea — AUBE hair Flatiron
7 W. 19th St. (bet. 5th & 6th Ave.) | 929-307-7500 | $59-

Chelsea — Covy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 19th & 20th St.) | 347-623-2563 | $45-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) | 212-989-2233 | $85-

Chelsea — Reiko's Hair & Makeup
256 W. 15th St. (bet. 7th & 8th Ave.) | 646-221-4317 | $50-

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) | 212-673-7373 | $50-

Gramercy — Ken Shigematsu
248 W. 23rd St. 2 Fl. (bet. 7th & 8th Ave.) | 646-234-1194 | $90-

Gramercy — Warren-Tricomi
125 5th Ave. (bet. 15th & 20th St.) | 212-262-8799 | $160-

West Village — GAROEN
323 W. 11th St. (bet. Greenwich & Washington St.) | 212-647-9303 | $70-

West Village — SEI-TOMOKO W4
142 W. 4th St. (bet. Washington Sq. Pk. & 6th Ave.) | 212-477-5475 | $40-

East Village — AUBE hair New York
77 E. 10th St. (bet. 3rd & 4th Ave.) | 347-259-1111 | $49-

East Village — Ofelia*
145 Ave A (bet. 9th & 10th St.) | 212-777-5252 | $50-

East Village — Hair by MIYU
204 E. 6th St. (bet. Cooper Sq. & 2nd Ave.) | 917-405-9638 | $85-

East Village — Hair Mates Downtown*
13 3rd Ave. (bet. 7th St. & St. Marks Pl.) | 212-777-4812 | $45-

East Village — Hoshi Coope II
214 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-505-0363 | $45-

East Village — i Salon*
77 E. 10th St. (bet. 3rd & 4th Ave.) | 212-505-0537 | $45-

East Village — K2 Salon
218 E. 10th St. (bet. 1st & 2nd Ave.) | 212-260-5198 | $65-

East Village — KAMINOTECH
150 2nd Ave. (bet. 9th & 10th St.) | 212-388-5842 | $55-

East Village — Kiyore Salon*
15 E. 12th St. 2 Fl. (bet. 5th Ave. & University Pl.) | 212-414-4460 | $90-

East Village — Pirko Salon
233 E. 4th St. (bet. Ave. A & B) | 212-673-6209 | $60-

East Village — Redge Salon
75 E. 7th St. (bet. 1st & 2nd Ave.) | 212-777-3343 | $45-

East Village — Rebirth
304 E. 6th St. (bet. Ave. B & C) | 212-677-1742 | $70-

East Village — SEI-TOMOKO 02
129 E. 4th St. (bet. 1st & 2nd Ave.) | 212-473-3320 | $40-

East Village — SEI-TOMOKO E13
240 E. 13th St. (bet. 2nd & 3rd Ave.) | 212-533-6613 | $40-

East Village — Tohomichi Hair*
283 Bowery St. (bet. Houston & Stanton St.) | 212-420-7375 | $120-

East Village — Tohuyama Salon
627 E. 6th St. (bet. Ave. B & C) | 212-260-7607 | $60-

Lower Mhn — Cocoro Salon
122 Ludlow St. (bet. Rivington & Delancey St.) | 212-228-8388 | $05-

Lower Mhn — Hozuki Hair Downtown
102 Suffolk St. (bet. Delancey & Rivington St.) | 212-228-3450 | $5

Lower Mhn — O Hair
139 Norfolk St. (bet. Stanton & Rivington St.) | 212-614-8723 | $100-

Tribeca — Lotus Salon North Moore
34 North Moore St. (bet. Varick & Hudson St.) | 212-219-3535 | $90-

Tribeca — Salon Musa
15th Sullivan St. (bet. Prince & Houston St.) | 646-414-6033 | $75-

Soho — Lotus Salon Prince St.
7 Prince St. (bet. Bowery & Elizabeth St.) | 212-219-3233 | $60-

Brooklyn — Commune at Kross*
165 Roebling St. (bet. Grand & S. 1st St.) | 718-384-7412 | $60-

Brooklyn — Shizen
57 N. 5th St. (bet. Kent & Wythe Ave.) | 347 529-0517 | $65-

Long Island — LI Wave
18 Haven Ave., 2nd Fl., Port Washington, NY 11050 | 516-883-3046 | $40-

Westchester — Akane Salon
7 E. Hartsdale Ave. Hartsdale, NY 10530 | 914-946-0216 | $55-

Westchester — Hair Studio NAKA*
287 Halstead Ave. Harrison, NY 10528 | 914-835-0045 | $65-

Westchester — Momotaro*
2 Spencer Pl. 2 Fl., Scarsdale, NY 10583 | 914-472-5837 | $70-

Westchester — Salon Shige
19 E. Hartsdale Ave. Hartsdale, NY 10530 | 914-946-7475 | $45-

New Jersey — Akane Salon*
2024 Center Ave., Fort Lee, NJ 07024 | 201-461-3844 | $40-

New Jersey — Katsuko Salon*
2039 Lemoine Ave. Ramt. Fort Lee, NJ 07024 | 201-585-3635 | $65-

New Jersey — Michi Beauty Salon
595 River Rd. Edgewater, NJ 07020 | 201-944-1989 | $50-

New Jersey — Salon Oasis*
170 Main St. Fort Lee, NJ 07024 | 201-242-0554 | $50-

New Jersey — Studio500
500 Main St. Little Falls, NJ 07424 | 973-837-8330 | $40- (F) $22 (M)

New Jersey — Tosh Hair Supreme*
1550 Lemoine Ave. Fort Lee, NJ 07024 | 201-461-3637 | $45-

Connecticut — Hiro's Hair Salon*
280 Railroad Ave. Greenwich, CT 06830 | 203-769-1620 | $55-

SPA

Midtown West — Purest Laser
2 W. 46th St. #400 (bet. 5th & 6th St.) | 212-302-0038 | 30 shots $45-

Midtown West — Salon de Tokyo
200 W. 57th St. #1308 (bet. 7th Ave. & B'way) | 212-757-2187 | $60-/60min

Midtown West — SHIZUKA New York
7 W. 51st St. 8 Fl. (bet. 5th & 6th Ave.) | 212-644-7400 | $65-

Midtown West — Spa Karea NY
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212 729-3521 | $80-

Midtown East — East Spa
211 E. 45th St. 3rd Fl. (bet. 2nd & 3rd Ave.) | 212-432-3333 | $40-/60min

Midtown East — Hono Oay Spa*
203 E. 60th St. (bet. 2nd & 3rd Ave.) | 212-752-9225 | $100-

Midtown East — Herbal Fairy Wellness Spa
333 E. 49th St. (bet. 1st & 2nd Ave.) | 212-288-3688 | $100 /60min

Midtown East — MOONFLOWER SPA*
8 E 41st St. 3 Fl. (bet. Madison & 5th Ave.) | 212-683-8725 | $70-

Midtown East — Spa Harbor
1014 2nd Ave. (bet. 53rd & 54th St.) | 646-781-9758 | $40-

Koreatown — Aura Wellness Spa
45 W 33rd St. (bet. 5th Ave. & Broadway) | 212-695-9556 | $130-

Koreatown — YAK SON HOUSE*
36 W. 32nd St. #601 (bet. B'way & 5th Ave.) | 212 564-7474 | $150-

Chelsea — Bling Lash
20 W. 23rd St. 2nd Fl. (bet. 5th & 6th Ave.) | 646-596-6008 | $120

Chelsea — Excy Laser Hair Removal*
143 W. 29th St. (bet. 6th & 7th Ave.) | 212-695-1806 | $50-

Chelsea — Fabylous Living
145 W. 28th St. 3 Fl. (bet. 6th & 7th Ave.) | 212-279-0558 | $100-

Chelsea — Mist Beauty
145 W. 28th St. 3 Fl. (bet. 6th & 7th Ave.) | 212-643-3447 | $45-

Chelsea — New York Electrolysis
10 E. 23rd St. #220 (bet. 5th & Park Ave.) | 212-673-4358 | $50-

Gramercy — RoenGe NYC
201 E. 23rd St. (bet. 2nd & 3rd Ave.) | 646-709-3504 | $25-

East Village — TAMAGO Skincare
235 E. 13th St. (bet. 2nd & 3rd Ave.) | 212-505-1585 | $48-

Lower Mhn — Corino Beauty Center
121 Baxter St. (bet. Canal & Hester St.) | 212-941-7115 | $35-

Lower Mhn — Facial Spa
170-172 Canal St. (bet. Mott & Elizabeth St.) | 212-625-5114 | $30-

MiNGLE
SOHO
NEW YORK

SOHO NEW YORK

in Midtown East

Have you heard yet?

SOHO NEW YORK is the first of its kind in the industry
A trend-setting beauty salon renowned in Japan.

produced by **MINGLE**.

A beauty salon from Japan offering high quality service at low prices.

Enjay the latest hair styles just like yau enjoy the latest foshion trends.

Exclusive offer for Chopsticks NY readers!

Free hair conditioning treatment on your first visit.

*This offer cannot be claimed by itself. *Mention Chopsticks NY to your stylist.

CUT Many ather menu items are available.

CUT (S • B included) $40

COLOR (S • B included)

COLOR RETOUCH	$50
SINGLE PROCESS COLOR	$65

PERM (S • B included)

JAPANESE HAIR STRAIGHTENING	$250
AIR WAVE	$128

*S=Shampoo B=Blow out
Please note that should your hair require more than the normal amount of treatment solution, we may charge an extra fee.

Fashian forward yet affordable.
Offering high quality service at law prices.

Over 40 lacatians in Japan! Alsa papular in Hawaii!
A hair salan lacated in Midtawn!

minglesoho-ny.com

Stylists and assistants wanted!

Full and part time positians available fram 1 day a week. Call for mare details.

mingleny141@gmail.com
(212)759-2397 Ask far SHIGE

SOHO NEW YORK

Call to make an appointment or for any questions about our service.

212-759-2397

141 E 55th Street, New York, NY
(Between Lexington Ave and 3rd Ave)

Health Guide

Indicated prices are recommend treatment price.

★ Chopst cks NY available to pick up

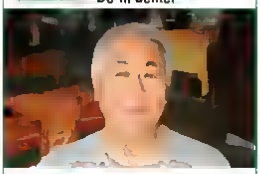
SHIATSU

Midtown West — Endo Seitai Shiatsu

A veteran p ant t one ol Seitai with 25 years of experience Mr. Endo corrects misalignments in your body to improve your posture allev ate back arm and neck pa n and increases energy Se tai (posture alignment) heals your body Appointment s required

153 W 27th St #702 (bet 5th & 7th Ave) | $80 /60min
373-951-2939

M — Do-in Center



A n you sick and tired of feeling pain n your lower back nink shoulders or feet? Sometimes even x-rays w H not show the cause of pain For 16 years Nori Suzuki master of Dom Seitai has been re ng on one Seitai methods to elminate pa n and aches He w deterum ne the root of your pain and activate your own self-healing power to t x t w thout drugs p lls shots or surgery! See testimon als on h s webs te!

141 E 55th St 2E (bet. Lexington & 3rd Ave) | Se tai
212-697-8114 www.do nsenter.com

Upper West — Your True Self

501 Seminary Row (at Amsterdam Ave.) | $75 /60min
212-678-4251

Midtown West — Salon de Tokyo*

200 W 57th St. #1308 (at 7th Ave) | $80 /60min
212-757-2187

Midtown East — ease NY LLC

16 E 41st St #2 (bet Madison & 5th Ave) | $30/50min $70/50min
212-684-5151

Midtown East — Herbal Fairy Wellness Spa

333 E 45th St. Lobby O (bet 1st & 2nd Ave) | $80 /60min
212-983-3686

Midtown East — 1Do Holistic Center*

22 E 49th St. 3rd FL (bet. Madison & 5th Ave) | $50-
212-593-5300

Midtown East — Kankado

211 E 53rd St (bet. 2nd & 3rd Ave) | $30 /60min
212-980-0088

Midtown East — Madison Healing Arts

230 Madison Ave Suite 505 New York, NY 10016 | Couples Massage
888-758-2588

Chelsea — Cowlicks Japan*

137 W 19th St (bet. 6th & 7th Ave) | $50 /30min
212-367-2123

East Village — Kelsy

229 E 9th St. 2 Fl (bet 2nd & 3rd Ave) | $45 /60min
212-253-6171

Lower Mhn — Health Trail CD

23 Pell St. 2 Fl (bet Mott & Doyers St.) | $48 /60min
212-608-2212

Lower Mhn — Whole Health Wellness Center & Med Spa

34 Howard St 2 FL (bet. B way & Crosby St.) | $55 /60min
212-625-8988

New Jersey — Endo Seitai Shiatsu NJ

23 Kingsland St. 2 FL, Nutley, NJ 07110 | $100 /60min
973-951-2939

ACUPUNCTURE

Midtown West — Yamaguchi Acupuncture*

One of the r o r d st guished acupunctur st and Kampo herbal sts with 40 years of exper ence licensed in NY and Japan spec alties in pa n management sports injury menopause infertility allergy and d gestive problems www.yamaguchiacupuncture.com

161 W 54th St. #21 (bet. 5th & 7th Ave) | Acupun -cture
212-246-7588 www.yamaguchiacupuncture.com

Midtown West — Manhattan Wellness Medical Care

15 W 44th St. 10 Fl (bet. 5th & 6th Ave) | $100 & up
212-575-8310

Midtown West — Vital Balance Healing Center

241 W 37th St #40F (bet. 7th & 8th Ave) | $95 /60min
212-470-3258

Midtown East — Amy Nature Center

137 E 47th St. 1 Fl (bet. 3rd & Lexington Ave.) | $80 /visit
212-317-2720

Midtown East — Cornerstone Acupuncture

30 E. 40th St. PH SE (bet. Park & Madison Ave) | $
212-449-3698

Midtown East — Love & Compassion

124 E 40th St 12 Fl (bet Lexington & Park Ave.) | $180 /120min
212 242-8701

Chelsea — SuHa Natural Health

1 Union Sq. W. #710 (at E.14th St.) | $90 /visit
212-691-8201

Soho — Mashin Acupuncture

50 Greene St., 2 Fl (bet. Broome & Grand St.) | $75 & up
347-625-7242

Queens — Chen Gai

133-47 Sanford Ave #1G Flushing, NY 11355 | $80 /45min
718-961-7222

Long Island — Kimara Acapuncture

98 Hillside Ave Ste. K, Williston Park, NY 11596 | $90/acu $40/ear
516-882-1282

New Jersey — Dr. Hang

6135 Bergenline Ave. 2 Fl. #3, West NJ 07093 | $70 /30min
201-854-8488

DOCTOR

Upper East — Charles K. Loving Jr

17 E. 64th St. (bet. 5th & Madison Ave.) | Cosmetic Surgery
212-861-7373

Midtown West — Anshin Medical Health Care

36 W. 44th St. #303 (bet. 5th & 6th Ave) | General Clinic
212-730-9010

Midtown West — Manhattan Wellness Medical Care

15 W. 44th St. 10 Fl (bet. 5th & 6th Ave) | General Clinic
212-575-8310

Midtown East — Haruyo Fujiwaki PhD

117 E 37th St. #1A (bet. Lex. & Park Ave.) | Psychologist
212 288-2527

Midtown East — 1Do Holistic Center*

22 E. 49th St. 3 Fl (bet. Madison & 5th Ave) | Herbal Medicine
212-593-5300

Midtown East — Japanese Medical Practice

55 E. 34th St. 2 Fl (bet. Park & Madison Ave.) | General Clinic
212-889-2118

Midtown East — Midtown Dental Group

155 E. 55th St. #301 (bet. 3rd & Lexington Ave) | Dentist
212 754-5515

Midtown East — Mika Hayashi, DPM PC

350 Lexington Ave #501 (at 40th St.) | Foot&Ankle Podiatry
212-682-0043

Midtown East — Morledge Medical

150 E 58th St. 1st Fl (bet. 3rd & Lexington Ave) | Clinic
212-593-2830

Chelsea — Haruna Miyamoto SW

354 W 18th St. #3C (bet. 8th & 9th Ave) | Social Worker
347-403-3509

Gramercy — Heritage Wellness

110 E 23rd St (bet. Lexington & Park Ave) | Med clinic
888-882-9328

Gramercy — Waterside Dental Care*

10 Waterside Plaza Lobby Level 1st 25th & 29th St. | Dentist
212-683-6260

East Village — Astor Smile Dental

53 W 11th St. Ste G (bet. 5th & 6th Ave.) | Dentist
212-254-0800

Queens — Herbal Healing Traditions

30-16 30th Dr. 2 Fl Astoria, NY 11102 | Chinese Medicine
646-562-1328

New Jersey — Edgewater Family Care Center

725 River Rd #202 Edgewater, NJ 07020 | General Clinic
201-943-4040

New Jersey — Japanese Women's Center

670 Palisade Ave #305 Teaneck, NJ 07666 | OBGYN
201-747-2284

New Jersey — New Jersey Clinic

2231 Lemoine Ave. Fort Lee, NJ 07024 | OBGYN Gastro
201-944-1008

CHIROPRACTIC

Upper East — Cucci Chiropractic

137 E. 61st St. (bet. Lexington & Park Ave) | $100-/visit
212-980-8332

Midtown East — Harada Chiropractic

15 E 40th St #901 (bet. Madison & 5th Ave) | $120-/first visit
212 360-0031

OTHER

Upper West — Gaia Holistic Health

20 W. 64th St. #24E (bet. Central Park W. & B way)
212 799-9711

Midtown East — Pilai Thai Massage

211 E. 43rd St (bet. 2nd & 3rd Ave) | $110 /50min
347 406-4830

Upstate — Body By Chizuru

40 Memorial Hwy New Rochelle, NY 10801 | Personal-Trainer
917-539-8670

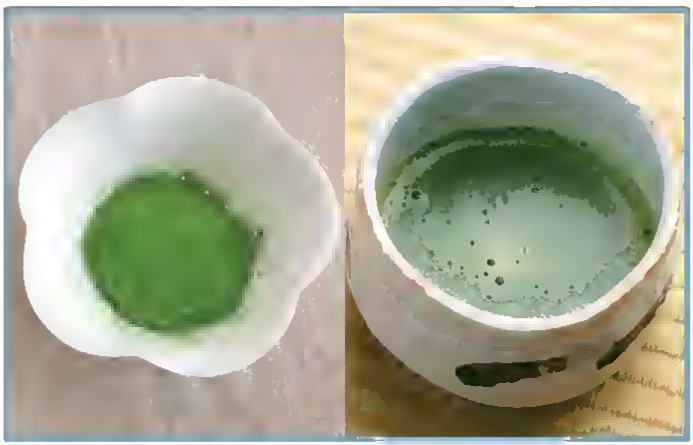
Format ad from $64 per month.
Please contact us for details.
CHOPSTICKS NY
TEL: 212-431-9970

Subscribe CHOPSTICKS NY
for only $19.99/year

Get the month s full listings on Japanese dining shopping and events around town.
We will deliver CHOPSTICKS NY to your door.

Call Us at 212-431-9970
email reader@chopsticksny.com

Matcha Tea Ceremony You Can Do at Home



There is something calming about being part of a Japanese tea ceremony. Apart from being able to savor the delicious umami of green tea, it's that spiritual component that makes the ritual so enticing. One January evening I participated in what was my first tea ceremony at Resobox, which was organized by World Green Tea Association. Noted tea ceremony instructor Ako Yoshino led a roomful of participants in experiencing the intricacies of a traditional Japanese tea ceremony, a beloved ritual in Japan, and one that can be replicated at home. Matcha is the tea of choice for a tea ceremony. It is pulverized green tea, in contrast with other types, such as sencha and gyokuro, whose dried leaves are used for brewing like black tea.

A small tray sat in front of each attendee, which contained a tea bowl, tea caddy, bamboo whisk, and tea scoop. A cloth napkin and empty water vessel lay near each tray as well as a teapot with hot water for sharing at the table. But first, instructor Ako demonstrated, slowly and precisely, the art of preparing and serving tea. It starts with warming the tea bowl by adding a little hot water from the teapot and turning it in a circular motion a few times. You dispose of the water in the vessel and dry the bowl with the napkin. Take a scoop of matcha from the caddy, place it in the bowl, pour about 1/3 cup of hot water over it, and whisk it in a circular motion until nice and smooth to serve.

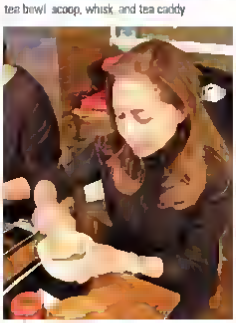
All attendees, in pairs, took turns preparing and serving tea to each other. I made the tea first for my partner who sat solemnly across from me. I went through the motions and tried to remember the steps from the demonstration but somewhere along the way, I relaxed and just followed my instincts. After making sure that the tea was smooth enough, I offered it as graciously as possible to my partner with my two hands. He said afterwards that the tea was very good but a bit strong. When it was his turn, he asked how strong I wanted my tea to be. This question isn't a part of the ritual for sure, but I appreciated my partner's thoughtful gesture. After all, respect -- along with harmony, tranquility, and purity -- are attributes of a Japanese tea ceremony, all of which seemed present while we were learning.

— Reported by Maria Steinberg

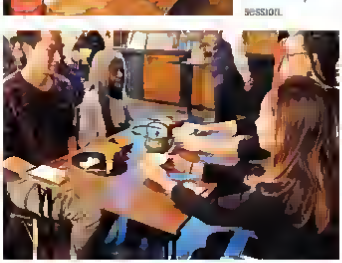
World Green Tea Association
14-1 Minami-cho Surugа-ku Shizuoka 422-8067 JAPAN
www.o-cha.net
Resobox (East Village location)
91 E. 3rd St. (bet. 1st & 2nd Aves.) New York, NY 10003
TEL. 212-539-5993 | www.resobox.com

Before we actually tried the ceremony tea making, Ako Yoshino, tea ceremony master and instructor, passionately talked about the spirit and philosophy of the art form.

A tea ceremony tray includes utensils for making the perfect brew — tea bowl, scoop, whisk, and tea caddy.



Here I am intently whisking matcha powder with hot water during our tea ceremony session.



The best part for me was offering the fresh cup of tea I made to my "guest," a fellow attendee.

School Guide

The following is a list of schools where you can learn Japanese culture.

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to meet dual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

50 E. 42nd St. #900 (at Madison Ave.) | 212-784-0694 | www.hillslearning.com | Japanese

Upper West — Friends Academy

310 W. 103rd St. (bet. Westend Ave. & Riverside Dr.) | 212-935-8535 | Japanese

Upper West — Japan ICU Foundation

475 Riverside Dr. #435 (bet. 113th & 120th St.) | 212-870-3395 | Japanese

Upper West — Your True Self

501 Seminary Row (at Amsterdam Ave.) | 212-678-4251 | Japanese

Midtown West — NY Japanese Language

257 W. 39th St. 11th Fl. (bet. 7th & 8th Ave.) | 646-345-0777 | Japanese

Midtown East — Amity Language Institute*

124 E. 40th St. #203 (at Lexington Ave.) | 212-867-6374 | Japanese

Midtown East — ibec language institute, inc.*

353 Lexington Ave. 19th Fl. (bet. 40th & 41st St.) | 212-867-2000 | Japanese

Midtown East — Japan Society

333 E. 47th St. (bet. 1st & 2nd Ave.) | 212-715-1258 | Japanese

Midtown East — Rennert New York

211 E. 43rd St. 19 Fl. (bet. 2nd & 3rd Ave.) | 212-867-8700 | Japanese

Chelsea — ABC Language Exchange*

146 W. 29th St. #6E (bet. 6th & 7th Ave.) | 212-563-7580 | Japanese

Chelsea — Tenri

43A W. 13th St. (bet. 5th & 6th Ave.) | 212-645-2800 | Japanese

West Village — NYU-SCPS

7 E. 12th St. (bet. University Pl. & 5th Ave.) | 212-998-7150 | Japanese

Tribeca — Tribeca Language

22 Harrison St. (bet. Hudson & Greenwich St.) | 212-219-9833 | Japanese

Long Island — Long Island Japanese

21 Beacon Hill Rd., Port Washington, NY 11050 | 516-883-5745 | Japanese

Long Island — Long Island Japanese Culture Center*

2 Heaven Ave. Ste. 208 & Studio LL-1, Port Washington | 516-551-4907 | Japanese

Westchester — Keio Academy

3 College Rd., Purchase, NY 10577 | 914-701-3454 | Japanese

New Jersey — Iroha Nihongo*

5 West Bayview Ave., Englewood Cliffs, NJ | 201-947-4832 | Japanese

New Jersey — Japanese-American Society of New Jersey*

304 Main St. 2nd Fl., Fort Lee, NJ 07024 | 201-461-5133 | Japanese

New Jersey — R/Lingo Learning Center*

2460 Lemoine Ave. #103-105, Fort Lee, NJ | 201-947-4707 | Japanese

TRADITIONAL

Upper West — Ikenoho Ikebana School

30 W. 60th St. #9K (bet. B'way & Columbus Ave.) | 212-757-6748 | Ikebana

Upper West — Seikou Shodo

315 W. 61th St. #7S (at West End Ave.) | 212-247-2580 | Calligraphy

Upper West — Sogetsu Ikebana School

201 W. 70th St. (at Amsterdam Ave.) | 212-873-6115 | Ikebana

Upper East — Urasenke Chasoyu Ctr

153 E. 69th St. (bet. 3rd & Lexington Ave.) | 212-861-6181 | Sado

Midtown West — N.Y. Togei Kyoshitsu School*

5 W. 30th St. 3 Fl. (bet. 5th Ave. & Broadway) | 212-269-1711 | Pottery

Midtown West — NIHONWASOU USA

1410 Broadway #2618 (bet. 39th & 40th St.) | 212-869-0500 | Kimono

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223 | Sado

Midtown East — Lotus Books and Gifts

151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.) | 212-744-5123 | Ikebana

Lower Mhn — Takemori Calligraphy Class

31 Bond St. (bet. Bowery & Lafayette St.) | 917-573-2132 | Calligraphy

Soho — Kimono House

131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232 | Kimono

Queens — Nosho-kai Ryukyu Dance School

242-17A Oak Park Dr., Douglaston, NY 11362 | 718-631-2637 | Osaka

Japan — Ohara School

OharaNYC@aol.com | 201-385-0353 | Ikebana

MARTIAL ARTS

Upper West — Aikido Up Here

3 Henshaw St. (bet. Riverside Dr. & Dyckman St.) | 646-463-8700 | Aikido

Upper West — O-Dojo

1841 Broadway #205 (bet. 60th & 61st St.) | 212-537-6441 | Karate

Upper West — Kokushi Bodo Institute

332 Riverside Dr. (bet. 105th & 106th St.) | 646-822-7954 | Judo

Upper West — Shorinryu Matsubayashi*

131 W. 72nd St. #2R (bet. Columbus & Amsterdam Ave.) | 212-875-8626 | Karate

Upper West — Shotokan Karate-Do NY

246 W. 80th St. (bet. Amsterdam & 10th Ave.) | 212-799-5500 | Karate

Upper West — UWS Kenshikai Karate

928 Columbus Ave. (bet. 105th & 106th St.) | 212-222-1172 | Karate

Upper East — NEMMAA Keizen Karate

1788 3rd Ave. (at 93th St.) | 212-426-5676 | Karate

Upper East — WTKO Honbu Dojo

209 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212 207-1907 | Karate

Midtown West — New York Bodokai

500 8th Ave. 12 Fl. (bet. 35th & 36th St.) | 917-821-1480 | Kendo

Midtown West — Shoninbukan New York

336 9th Ave., #207 (bet. 55th & 56th St.) | 917-400-9113 | Karate

Midtown West — Shinkyokushinkai NY

520 8th Ave. 18 Fl. (bet. 36th & 37th St.) | 646 235-0233 | Karate

Midtown East — KYOKUSHIN KARATE

265 Madison Ave. 5 Fl. (at 39th St.) | 212-447-3334 | Karate

Chelsea — U.S. Budo Kei-Kai

110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.) | 212-807-7336 | Mix

Chelsea — Ueshiro Karate Dojo

107 Chambers St. (bet. Church St. & W. B'way) | 646-745-6172 | Karate

Chelsea — World Seido Karate

61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.) | 212-924-0511 | Karate

East Village — Karate Honmo Dojo

58 E. 11th St., 5 Fl. (bet. Broadway & University) | 212-505-3656 | Karate

Tribeca — Oishi Judo Club

547 Greenwich St. (bet. Vannam & Charlton St.) | 212-966-6850 | Judo

Queens — Rukasu Budo Dojo

25-38 Parsons Blvd. | 347 746-1037 | Mix

Long Island — Katayanagi Shotokan Karate

320 Port Washington Blvd. 2 Fl., Port Washington, NY | 516-330-2369 | Karate

New Jersey — Kokushikai Judo*

24-28 Fair Lawn Ave., Fair Lawn, NJ 07410 | 201-797-4518 | Judo

New Jersey — KYOKUSHIN KAKATE NJ Branch

360 Old River Rd. 2 Fl., Edgewater, NJ 07020 | 212-947-3334 | Karate

OTHER

Brooklyn — Ramen Class

A lecture on ramen is presented by a chef/owner of Brooklyn ramen restaurant and a sake master. Learn the know-hows of preparing your original ramen. Consultation on setting up a kitchen to serve ramen are also available. Email to schedule an appointment.

95 Manhattan Ave. (bet. Leonard St. & Manhattan Ave.) | RamenClass@Gmail.com | Cooking

Upper East — Soon Weaving Arts

227 E. 87th St. (bet. 2nd & 3rd Ave.) | 212-722-2986 | Other School

Midtown West — Haruyama Ballet

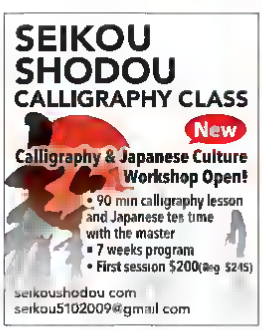
4 W. 43rd St. (bet. 5th & 6th Ave.) | 347-451-1001 | Dance

Midtown West — The Nippon Club

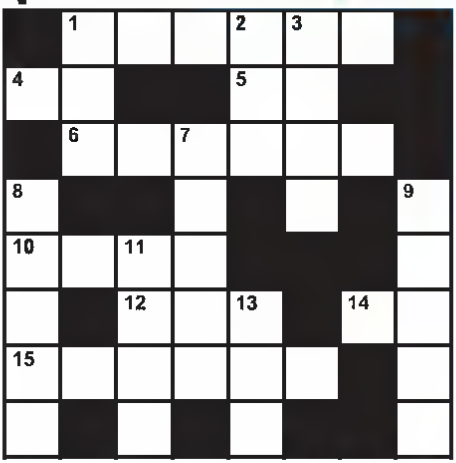
145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223 | Dance

Midtown West — Toho Shoji NY*

200 6th Ave. (bet. 36th & 37th St.) | 212-431-7405 | Jewelry Making



Japanese CROSSWORD



Across

1. ___ is a traditional helmet that samurai wore. Today, it is mainly used as an ornament for Children's Day (May 5) in Japan to represent the bravery of samurai and celebrate the growth of healthy boys.

4. ___*gatsu* is "May" in Japanese. ___ means five.

5. ___ is a possessive particle in Japanese grammar used, for example, in Kodomo ___ Hi (Children's Day).

6 _____ *na* is a na-adjective meaning "various."

10. Azuki are red beans, and when they are made into sweet paste, the result is called an *an* or _____.

12. ___ is used to mean the backside of a thing. Sushi rolls made with nori inside and rice outside are generally called _____ *maki*, because this is opposite to the way conventional sushi rolls are made.

14. The kanji (Chinese character) of this word means "to carry" and it is used in various compound words, such as ___ *ten* (drive), ___*dō* (exercise), and ___ *chin* (transportation fare).

15. "Vacation" or "holiday" in Japanese.

Down

1. It is a custom for Japanese people to hang a ___*nobori* (carp-shaped streamer) outside on Children's Day.

2. _____ (sea urchin) is a popular ingredient in sushi.

3. Tuna is another popular sushi ingredient, and its fatty part is called _____.

7. Dictionary form of a verb meaning "to happen" or "to occur."

8. Yuzuru _____ won two back-to-back Olympic medals in men's figure skating in Pyeongchang and Sochi.

9. A noun meaning both "this time" and "next time." Japanese people understand the difference depending on the context. But if you say "Mata _____", that means "next time" almost all the time.

11. Grasses in Japanese.

13. Fishermen sometimes use ___ (nets) to catch fish.

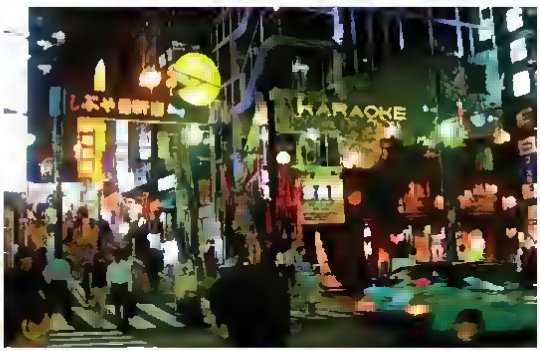
©Chopsticks NY / Myles Mellor

PASSPORT TO TAIWAN
The Celebration of Taiwanese American Heritage Week in NYC
UNION SQ. NORTH | 05.27.2018 | 12PM to 5PM
Every year, visitors from all walks of life come to Union Square to experience Taiwanese culture.
Join us for a day of world-famous Taiwanese nightmarket foods, arts & crafts, and performances!
For more information, visit http://p2tw.org
NYC
Taiwan
NYCULTURE

JAPANESE SUB-CUL WATCH

3 Practical Tips for the Karaoke Beginner

By Lucy Dayman



Karaoke is essentially considered a national sport in Japan. Any time of day, any occasion, there's always a reason to enjoy belting out a song—no matter your singing ability! But with a flood of options, it can be difficult for the karaoke amateur to know where to begin. These three handy tips will help you embrace this modern Japanese tradition!

1. Know Where to Go

Saying that Tokyo is the capital city of karaoke is an understatement. Practically every corner of the city is home to a karaoke chain. From the bright red and white Big Echo signs to the smiling face of Uta Hiroba's mascot, the streets of Tokyo are essentially illuminated by the lights of karaoke booths. Knowing where to go before you leave can streamline the uncertainty and maximize valuable karaoke time.

The two beating hearts of Tokyo, Shibuya and Shinjuku, are great central places to start given their centrality and convenience. However, if you're a huge K-Pop lover, head to Shin Okubo, aka "Korea Town," which is home to many K-Pop specific booths. If karaoke is a preamble to a night at the club, or a *nijikai* (second party) to wind down post-nightclubbing, Roppongi is where you should head.

Finally, if you're more interested in dabbling in karaoke between some bar crawling, Shimokitazawa is the place to be. Home to some of Japan's best live houses and independently owned bars, Shimokita has something for everyone.

2. Pay Attention to Price

How much money spent at karaoke really depends on the individual. If you want to keep it cheap, avoid peak times like weekend evenings before the last train. Go during the week or during the day if you're lucky enough to have that option as hourly prices drop dramatically.

Alternatively, night owls can also take advantage of the common "free time" offers found at many karaoke shops. Free time is usually held between midnight and 6 a.m., when you can rent a booth for a fixed price—generally between ¥1,000 and ¥5,000 yen (US$9-$45). Here, you can sing, drink, sleep... essentially do whatever you like until first train.

For those who need a little liquid courage before taking the mic, lookout for *nomihodai* offers. *Nomihodai* is Japanese for "all you can drink." Many places offer *nomihodai* and it's often the best option for saving cash, depending of course on how much you can drink and how quickly.

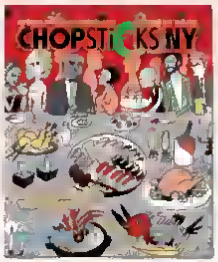
3. Think About What You Want

With everything in Japan, no matter your taste or quirk you can find someone or something ready and willing to satisfy your fantasies, and karaoke booths are no different. If you want to sing solo, *hitokara* (one-person karaoke) is a common phenomenon in Japan with many karaoke boxes offering special intimate booths for the lone singer. Whether you want to perfect your pitch before going public, or you need a little musical cathartic release, *hitokara* is a great option.

Do you want to fulfill all your pop star and Hello Kitty fantasies all at once? The Ginza branch of Big Echo has a room decked out in everything Kitty-chan. For some, it's impossible to talk about karaoke without getting flashbacks from *Lost in Translation*. Want to engage in a little Scarlett Johansson/Bill Murray role play? Well you can, in fact, rent out the exact room they used for the iconic scene at Karaoke Kan in Shibuya!

Article courtesy of All About Japan
allabout-japan.com/en/article/5053

PROMOTE YOUR BUSINESS IN CHOPSTICKS NY



212-431-9970
adsales@chopsticksny.com

Subscribe now
for only $19.99/year

Get the month's full listings on Japanese dining, shopping and events around town...
We will deliver CHOPSTICKS NY to your door.

212-431-9970
info@chopsticksny.com

CHOPSTICKS NY
www.chopsticksny.com

CHOPSTICKS NY
presents

Sakura Photo Contest

To celebrate the beautiful sakura (cherry blossom) season, Chopsticks NY is holding a photo contest featuring these flowers! Participation is easy: just upload your sakura photo(s) on your Instagram with **#sakurachopsticks** through May 5th! We'll select multiple prize winners and announce them in the Chopsticks NY June issue (available May 27) as well as on our website, Instagram, Facebook and Twitter. Enjoy sakura by entering the contest!

Instagram
99 likes
chopsticks_ny Sakura comfortably bathing in the sun. Need sunscreen, maybe? #sakurachopsticks #Sakura #Brooklyn #sunbathe #bluesky
chopsticks_ny
76 likes
Instagram
39 likes
chopsticks_ny Sakura & my buddy Pepe.
"Spring warmth helps sakura bloom but makes me sleepy... zzzz." #sakurachopsticks #spring #canine #pet #sleepy #Pleasewelltsland #chihuahua

HOW TO ENTER THE CONTEST:

1. Take photos of sakura.
2. Upload your sakura photo(s) to your Instagram account using **#sakurachopsticks**.

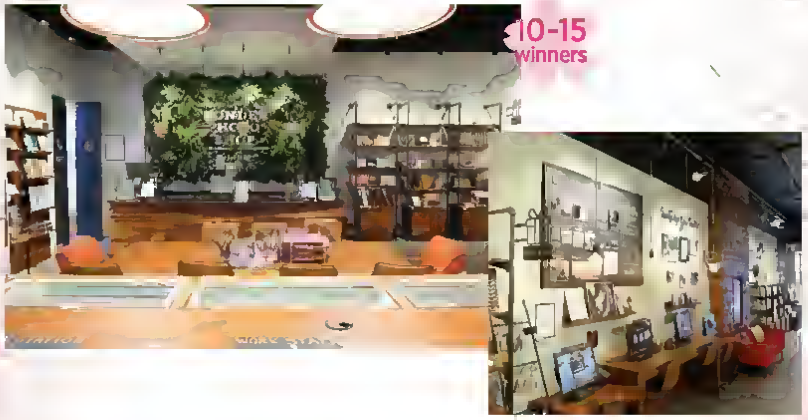
*Please write some comments about the photo you took, so we can understand the story behind it.

*Upload your photo with **#sakurachopsticks** by **May 5th!***

AWARDS:

The contest will feature the multiple awards shown below, as well as secret awards to be revealed later. Have fun taking sakura photos and sharing with us!

A chance to be displayed at FUJIFILM's Wonder Photo Shop



10-15 winners

Selected photos will be printed on 6" x 6" size paper and exhibited at Wonder Photo Shop, a photo print service shop produced by FUJIFILM, for one month*. Wonder Photo Shop promotes the excitement and joy of taking pictures, printing them, and making them into pieces of art. Drop by the shop and browse for some inspiration to unleash your creativity!

*Exhibition date will be provided later on the Chopsticks NY website, Facebook, and Instagram

FUJIFILM
Wonder Photo Shop
176 Fifth Ave., (bet. 22nd & 23rd Sts.)
New York, NY 10010
TEL: 929-239-4262
www.wonderphotoshopnyc.com

A box of premium Japanese snacks

Provided by Bokksu

2 winners

White Strawberry, Sakura Chocolate Crepe, Sakura Shrimp Kakimochi, Ume Sable..., this box is full of Japanese snacks celebrating spring's blossoms. Bokksu curates a box of premium Japanese snacks and teas every month and delivers it straight from Japan to subscribers worldwide.

箱 BOKKSU
www.bokksu.com

A box of sakura inspired sweets, *Sakuragoromo*,

Provided by Minamoto Kitchoan

5 winners

Sakuragoromo represents the ephemeral beauty of sakura. These delicate, thin and fluffy sakura-flavored pancakes stuffed with red bean paste are folded bite size and topped with an edible sakura flower. A box contains 6 pieces, perfect for enjoying with friends and family members.

Minamoto Kitchoan
Minamoto Kitchoan Madison Avenue
509 Madison Ave., (52nd & 53rd Sts.)
New York, NY 10022
TEL: 212-489-3747 | www.kitchoan.com

Sakura Tenugui

2 winners

Sakura patterned tenugui (Japanese cotton towel) from premier tenugui brand, Kamawanu. It was dyed by craftspeople using a traditional "chusen" technique.

A pair of Sushi Socks

5 winners

They're not edible but wearable! The socks look like sushi when they are folded. We have ikura, tamago, maguro, octopus and salmon, and we choose one just for you.

Travel, Distilled

By Greg Beck

Whether culture cuisine, history, or shopping guide your travel choices, the allure of Japan is hard to deny. The unique experiences waiting to be discovered at each new location add a spark of adventure. But whether you feel you've seen it all, or want your first trip to be unlike any other, here is a novel idea. The last decade has seen an impressive spike in tourism as well as popularity for whisky made in the Land of the Rising Sun, so why not combine the two? Distillery tours allow you to tap into a whole new facet of Japan to enjoy!

When flying to Japan via Tokyo, a short hop on the bullet train and transfer to Hokuto City is all that separates you from Kobuchizawa Station. From there, an inexpensive (under $10) taxi ride, or free shuttle bus on weekends and Japanese holidays, transports visitors to Suntory's **Hakushu Distillery**. Nestled between Japan's "Southern Alps" and Mt. Fuji in Yamanashi Prefecture, the single malt whisky distillery is immediately impressive. Lovers of whisky may go for the distillery tour, only to find themselves lingering outside, in awe of the forest's verdant beauty. The sprawling facility seems to hide its many buildings amidst the tall trees, blue skies, and mossy sloping hills.

Approaching the start of the tour (1,000 yen each with advanced reservation), a delicious aroma overtakes the pristine smell of mountain air. The tour provides a fascinating, step-by-step education, proceeding in the order whisky is produced. The deliciously sweet smell, permeating the first building, comes from the peat-malted grains where the mash is fermented. Beautiful brass-colored stills wait quietly in the connecting warehouse. Knowledgeable staff or audio-tours explain the different shapes and types of still. Entering inside another deceptively cavernous warehouse, the boozy smell of spirits washes over the room where a discussion on cooperage - barrel making - takes just long enough for guests to acclimate to the smell. Next is a short but impressive walk through literally thousands of barrels of patiently aging whisky, before the grand finale: a guided tasting of several blends of Hakushu Whisky.

You do not even have to drink alcohol to admire the beautiful craftsmanship, illuminating discussion, and surprisingly deep history of whisky in Japan, which will soon turn 100! Do not neglect a trip to cafe and gift shop, which among many other items, sells rare blends of Hakushu only available for purchase there. If Hakushu isn't your favorite, or if this tour leaves you thirsty for more, there are still more distillery tours to both the north and south, each with their own unique production styles, terroirs, and stories.

www.suntory.com/factory/hakushu

If you fly to Japan via Kansai International Airport, or simply desire to see the "birthplace of Japanese whisky", Suntory's **Yamazaki Distillery** is a must. Founded by Shinjiro Torii, the distillery is located in the city of the same name, Yamazaki, in close proximity to two more popular destinations: Osaka and Kyoto. Reservations are required for all visitors but in addition to distillery tours, access to the Yamazaki Whisky Museum is free.

www.suntory.co.jp/factory/yamazaki

To the north lies Nikka, starting with **Miyagikyo Distillary** west of Sendai City. Nikka's founder Masataka Taketsuru, "the father of Japanese Whisky" travelled to Scotland in the early 1900s, bringing back their techniques, and a Scottish wife! Their Japanese tours are supplemented by an English-language phone or tablet app, and run every morning and afternoon until 3:30pm, except the first and last week of the year. Best of all, tours are free, including three tastings, and no reservations needed.

www.nikka.com/distilleries/miyagikyo

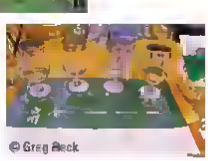
Further north still on the Alaska-esque island prefecture of Hokkaido, you'll find Nikka's **Yoichi Distillary**, to the west of Sapporo City. Chosen by Taketsuru for its similarities to Scotland, he settled down here surrounded by mountains on the coast of Yoichi Bay in the Sea of Japan, to make whisky that adhered most closely to the methods he learned in Scotland.

www.nikka.com/distilleries/yoichi

No matter your passion for whisky, Japanese or otherwise, each of these distilleries are short trips from amazing cities, well worth visiting. They offer yet another surprising aspect to Japan's eclectic collection of deeply artistic crafts for you to enjoy and explore. Just remember to rely on their stellar public transportation. Japan's legal blood alcohol limit for operating a vehicle is a zero followed by more zeros (0.00%)!

Nestled in the hills north of Mt. Fuji, Suntory's Hakushu Whisky matures in oak barrels, soaking in the pristine natural environment.

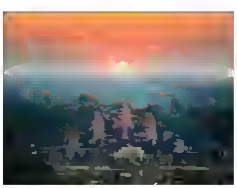
Gorgeous stills of all shapes and sizes produce differing flavor characteristics that are blended after aging.



Guided tastings offer education, insight, and a deeper appreciation for the complex depth of whisky.

ASIA

P. 38 Asian Travel



© Intarapang /Shutterstack.com

Angkor Wat and the Laps of Luxury

Designated as a UNESCO World Heritage site, upscale and ancient Hindu/Buddhist temple complex, Angkor Wat in Cambodia is one of the most popular tourist destinations in Asia. If you wear yourself down from strolling the site, get relaxed in the luxury hotels in the neighboring city, Siem Reap

P. 40 Asian Restaurant Review

Rajbhog Sweets and Snacks

Rajbhog in Jackson Heights has been rooted in the neighborhood for 40 years by serving strictly vegetarian dishes. Their signature is Chaat, a savory snack/light meal/ street food prevalent in India. You can enjoy authentic Chaat and its variations there.

Angkor Wat and the Laps of Luxury

Of all the religious monuments scattered throughout the world, **Aagkor Wat** in Southeast Asia makes for an excellent one-of-a-kind trip. This stunning 402-acre temple complex, located in Angkor, Cambodia started life as a temple for the Hindu god Vishnu until it gradually transformed into a Buddhist temple by the end of the twelfth century. In fact, the site's name literally means "temple city." There's so much to see at Angkor Wat, that it's entirely plausible to spend a whole day—maybe even two—just walking around and admiring the architecture. When you visit this World Heritage site, you might want to stay in luxurious hotels, which make you feel fully relaxed and give you enough time to reflect on awe-inspiring experiences at the site. This issue, we're going to take a look at one of Asia's most popular temple complexes, as well as the luxury hotels in Siem Reap—a popular tourist neighborhood thanks to its close proximity to Angkor Wat.

Angkor Wat is considered by many to be the beating heart and soul of Cambodia. It has suffered intense heat and thunderstorms for years, yet it remains firmly in one piece. A central tower remains surrounded by four smaller towers and a series of enclosure walls. Because of this particular layout, Angkor Wat is often said to be the earthly representation of **Mount Meru**, the Hindu equivalent of Mount Olympus, and it really shows. Angkor Wat has about 2,000 "apsaras" (or heavenly nymphs) carved into its walls. Like the site as a whole, they are all exquisitely detailed. In addition, as you walk around, you'll get a great glimpse of an 800-meter-long series of "bas-reliefs"—stunning stone carvings of epic myths and stories of old.

Any trip to Angkor Wat would not be complete without checking into one of the many luxury hotels in Siem Reap, all of them just about fifteen minutes away from the legendary temple complex. **Shiata Maai Angkor**, located in the French Quarter of Siem Reap for example, offers fine dining and a lovely spa. This 39-room boutique hotel offers a guided full-day tour around the temples, and it even gives you the option of getting up really early to catch a glimpse of the amazing sunrise that kisses the temples in the early morning. And it's only a 15-minute ride!

You can always get a little of a history lesson at **Raffles Grand Hotel d'Angkor** which is a destination in its own right. Only 8 kilometers away from Angkor Wat, this particular hotel is notable for being the first retreat in its area for sightseers who were looking to trek through the jungle to the temples. Today, it's a unique property drenched in Cambodian history. Many treasures from the past are on display everywhere you look, including a cage elevator that's been working since 1932! Raffles has even been a spot of rest for such famous figures as Charlie Chaplin and Bill Clinton!

Meanwhile, if you're just looking for some peace and quiet, **Belmond La Residaace D'Aagkor** boasts an enviable, one-of-a-kind position by the **Siam Raap River** shaded by lush tropical jungle plants, and all of this just 8 kilometers away from the famous temple complex. Like Raffles, Belmond has its own "old word" character, embracing traditional Khmer architecture by the usage of wood, stone, and decorative materials, thus providing a unique echo of the temples that lay nearby.

In addition, **Amansara**, built in 1963, once served as the esteemed guesthouse of **King Noradom Sihanouk** for any royal visits he made in Siem Reap, as well as accommodation for visitors who were unable to stay at the nearby royal residence. For a while, it served as a state guesthouse. Now it is a beautiful modern habitat that successfully maintains its original 1960s characteristics. And as a testament to Cambodia being something of a gateway to knowledge and history, Amansara has hosted, from time to time, scholars who conduct informal lectures and excursions.

Last, but certainly not least, there's the **Heritage Suites Hotel**, which looks to be a holdover from Cambodia's French colonial days. Past and present swirl together to form a unique, harmonic architecture that manages to be both simplistic and traditional at the same time. The rooms in particular even have their own privately walled gardens, so even if you're not trekking in the jungle, you'll still feel like you're in the jungle. If you're looking for privacy after a long day of sightseeing, this is the place for you!

© Orhan Uzer/Shutterstock.com

© Suhaimi/Shutterstock.com

▲ Bas relief arts of Khmer culture adorn walls of the temples in Angkor Wat.

◀ Spanning 402 acres, Angkor Wat is the largest religious monument in the world.

ADVERTISEMENT

The 17th Annual PASSPORT TO TAIWAN Festival

May 27th @ Union Square Park

Experience the Blend of Traditional and Modern, East and West

Since 2002, the Taiwanese American community from the greater New York City area has gathered at Union Square Park in New York City to celebrate Taiwanese American Heritage Week. Called "Passport to Taiwan", this festival initially started as a gathering of the Taiwanese American diaspora in the tri-state region. As Taiwanese culture integrates into the mainstream, the festival has become an opportunity to share Taiwanese culture with fellow citizens and has grown into the largest outdoor celebration of Taiwanese culture in the U.S., drawing 40,000 visitors annually.

The festival has always sought to blend the Traditional and the Modern in the cultural programming, and to introduce traditionally underrepresented parts of Taiwanese culture to a broader audience. Attendees find traditional foods like those found in the world-famous Taiwanese Night Markets, many of which are now part of the contemporary food lexicon, including Bubble Tea, Stinky Tofu, and Gua-Bao, or "Taiwanese Hamburger."

With its beautiful natural landscapes, rich history, modern lifestyle, ancient folk traditions, and an international food culture, Taiwan offers a worldly travel experience on one green island. Known for centuries as Ilha Formosa, today's Taiwan is a reflection of its history as a hub for the early Austronesian Peoples, as trading outposts for Portugal, Spain, and the Dutch, as a new frontier during the Ming and Qing Dynasties, as a colony of Japan, and as the current home of the Republic of China.

Owing to its history and cultural influences from its neighbors and from around the world, Taiwan is a culinary paradise. The best Shanghainese soup dumplings in the world are made by Taiwan's own Din Tai Fung. Classic Japanese cuisine is a mainstay, though recently Korean food has gained ground. Taiwan's night markets are world renowned, offering an eclectic mix of exotic snacks.

Geographically, hills and high mountains make up almost 70% of Taiwan's land mass, with more than 200 peaks over 3,000 meters high. Taiwan's subtropical climate is home to a diverse ecosystem, with native plants accounting for about 40% of the total vegetation. Taiwan has been a longtime home to the world's largest bicycle manufacturers, and cycling has become a popular recreational activity, with many scenic cycling routes appearing all over the island. These routes range from the family-friendly to the world-class mountainous routes that reach 3,275 meters above sea level. A 5,000 km cycling route network linking the entire island is currently under development.

Taiwan Tourism Bureau will be at the 17th Annual Passport to Taiwan Festival to help plan your trip to Taiwan, and you could win round-trip tickets at the festival's fundraising raffle! Passport to Taiwan Festival will be held on Sunday, May 27th at the Union Square Park in New York City.

Event Highlights

Passport to Taiwan Festival attracts 40,000 visitors annually and is the largest outdoor celebration of Taiwanese culture in the U.S.

Taiwan has a dynamic and rich culinary culture. Fish balls, taro cake, Taiwanese spring roll--Enjoy an array of Night Market foods at the festival.

Stage performances also exhibit a cultural mix. Dancers in Hakka style skirt (pictured above) performed a modern fusion dance program last year.

During the Festival in year 2016, volunteers worked closely with the Japanese community and helped raise $5,000 for the Kumamoto Earthquake relief.

40-YEAR OLD *CHAAT* HOUSE

RAJBHOG SWEETS AND SNACKS

The life expectancy of New York restaurants tends to be very short. Food trends change so fast, and competition and expectations are so high. But Indian restaurant Rajbhog in Jackson Heights has been loved for nearly 40 years. What's special about this spot is its authenticity and its unique offering *Chaat*. "Chaat" means "to lick" in Hindi, and when it refers to food it is a cold savory snack/ street food that is named after the way people eat the dish. There are different regional styles found throughout India, but it basically consists of wheat flakes, beans and vegetables with yogurt, green chili sauce, and tamarind sauce. Rajbhog carries 11 different kinds of *Chaat*, and among them *Papri Chaat*, is the best selling item. "Papri" means "crispy" in Hindi, and it is topped with fried glass noodles called "sev" and fresh cilantro for extra crunch.

"Freshness is the heart of Chaat. We assemble the ingredients once we receive an order," says Mr. Nirav Shah, nephew of the restaurant's founder. Each ingredient is layered but not mixed before serving, and you are free to mix them up when you dig in and savor the harmony of all the savoriness, sweetness, sourness and spiciness in your mouth. Also recommended is *Dahi Poori*, a fried ball-shaped snack stuffed with the *Chaat* ingredients, and *Bhelpuri*, a *Chaat* with no yogurt. Rajbhog spread nationwide and they have 12 branches now. "We serve meat dishes in other branches, but we stick to vegetarian here in Jackson Heights to honor our original customers from the 70s," states Mr. Shah with a smile.

Rajbhog Sweets and Snacks
72-27 37th Ave., (bet. 72nd & 73rd Sts.) Jackson Heights, NY 11372
TEL. 718-458-8512 | www.rajbhogny.com | Mon-Sun: 10 am-10 pm

Topped with crispy "sev," *Papri Chaat* allows you to enjoy various textures and flavors in one plate. The serving size looks big, but it's actually just a snack between meals so you will end up craving more.

Dahi Poori Chaat's ingredients are stuffed into a ball-shaped fried shell and topped with sev.

Small yet long-standing Rajbhog claims that they are the first to introduce *Chaat* in the U.S.

MUST SEE
AT LEAST ONCE in YOUR LIFETIME
I've reviewed about 4,000 shows. None can compare to what I saw tonight."
—Richard Connema, renowned Broadway critic
"Absolutely the No.1 show in the world. No other company or any style can match this!"
—Kenn Wells, former lead dancer of the English National Ballet
"Absolutely the greatest of the great! It must be experienced."
—Christine Walevska, "goddess of the cello", watched Shen Yun 5 times
"AWE-INSPIRING!" abc "A MUST-SEE!" —Broadway World
神韻晚會 2018
SHEN YUN
Art that Connects Heaven & Earth
NEW SHOW WITH LIVE ORCHESTRA
PACKED THEATERS AROUND THE WORLD!
SECURE YOUR SEATS NOW!
MAR 1–4 Stamford, CT
APR 19–25 Purchase, NY
APR 27–MAY 3 Newark, NJ NJPAC
888.907.4697
ShenYun.com/NY

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Day Close | Delivery

Th F Sa Su | Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

★ Chopsticks NY available to pick up

CHINESE

Upper West **Hon Dynasty**
215 W 95th St (bet Amsterdam Ave & B way) $25
212-456-9090

Upper West **Legend 72**
127 W 72nd St (bet Columbus & Amsterdam Ave) $25
917-441-4790

Upper West **Ollie's**
100 Freedom Place Rivers ide Blvd $15
212-635-6161

Upper West **Ollie's**
2705 Broadway (bet. 103rd & 104th St.) $15
212-932-3300

Upper West **Shun Lee West**
43 W 65th St (bet. Central Park & Columb s Ave) $35
212-595-8985

Upper East **Cafe Evergreen**
1307 1st Ave. (bet. 73rd & 74th St.) $30
212-744-3266

Upper East **Chinatown East**
1650 3rd Ave (bet 92nd & 93rd St) $18
212-987 3500

Upper East **Dar Pinee**
242 E 75th St (bet. 2nd & 3rd Ave.) $25
212-288-4466

Upper East **Philippe**
33 E 60th St. (bet. Park & Mad son Ave.) $45
212-644-9985

Upper East **Pig Heaven**
1420 3rd Ave. (bet. 80th & 81st St.) $15
212-744-4333

Upper East **Shanghai Pavilion**
1378 3rd Ave. (bet. 76th & 77th St.) $37
212-585-3388

Upper East **Szechuan Gourmet**
1395 2nd Ave (at 73rd St.) $25
212 737-1838

Upper East **Wa Jaal Sichuan Chih House**
1568 2nd Ave (bet 82nd & 83rd St.) $25
212-896-3388

Midtown West **China Grill**
60 W 53rd St (bet. 5th & 6th Ave.) $66
212-333-7788

Midtown West **Hong Kong Station**
157 W 47th St (bet. 5th & 7th Ave.) $25
212-682-9082

Midtown West **Ding Chinese Restaurnet**
234 W 48th St. (bet. B oadway & 8th Ave.) $25
212-333-7788

Midtown West **Joe's Shanghai**
24 W 56th St (bet. 5th & 6th Ave.) $20
212 333-3868

Midtown West **Tang Pavilion**
65 W 55th St (bet. 5th & 6th Ave.) $25
212-888-7788

Midtown West **Topaz Noodle Bar**
123 W 56th St. (bet. 6th & 7th Ave.) $15

Midtown West **Wu Liang Ye**
37 W 44th St (bet. 5th & 6th Ave.) $35
212-398-2308

Midtown East **Evergreen on 38**
10 E 38th St (bet Madison & 5th Ave.) $25
212-448-1199

Midtown East **Grand Sichuan**
1048 2nd Ave (bet. 55th & 56th St.) $20
212-355-5855

Midtown East **Hunan Bistro**
95 3rd Ave (bet. 12th & 13th St.) $25
212 358-8755

Midtown East **Hunan Manor**
339 Lexington Ave (near 40th St.) $30
212-682-2983

Midtown East **Land of Plenty**
204 E 58th St. $20
212-308-4788

Midtown East **Lychee House**
141 E 55th St. (bet. 3rd & Lexington Ave.) $20
212-753-3900

Midtown East **Mon Noodle Shop**
522 2nd Ave (at 49th St.) $15
212-983-0027

Midtown East **Shih Lee**
311 E 45th St (bet. 1st & 2nd Ave.) $10
212-867-0318

Midtown East **Shun Lee Palace**
155 E. 55th St. (bet. 3rd & Lexington Ave.) $35
212-371-8844

Chelsea **Grand Sichuan**
229 9th Ave (at 24th St.) $20
212-620-8200

Midtown **KDA**
12 W. 21st St. (bet. 5th & 6th Ave.) $40
212-389-5736

Greater Midtown **The Cottage***
33 Irving Place (at 16th St.) $12
212-505-8600

East Village **BaoHaus**
238 E. 14th St (bet. 2nd & 3 d Ave.) $14
646-769-1188

East Village **Dumpling Men***
100 St. Marks Pl (bet. 1st Ave & Ave A) $11
212-505-2121

East Village **Drunken Dumpling**
137 1st Ave (bet. 8th & 9th St.) $20
212-982-6882

Lower Midtown **Xi'an Famous Foods**
14 E. 34th St (bet Mad son & 5th Ave.) $20
212 785-2968

Lower Midtown **Amazing 66**
61 Mott St. (bet. Bayard & Canal St.) $25
212-334-0036

Lower Midtown **Biangl**
197 2nd Ave (at 10th St.) $15
718-890-7713

Lower Mhtn **Big Wong**
67 Mott St. (bet. Bayard & Canal St.) $13
212-964-0540

Lower Mhtn **Bing Kitchen**
71 Orchard St. (bet. Grand & Broome St.) $15
212-219-1307

Lower Mhtn **Buddha Bodai**
77 Mulberry St. (bet. Bayard & Canal St.) $0
212-233-2321

Lower Mhtn **Congee Village**
100 Allen St. (bet. Broome & Delancey St.) $16
212-941-1818

Lower Mhtn **Deluxe Green 9o Restaurant**
69 Bayard St $10
212-625-2359

Lower Mhtn **Dim Sum Go Go**
5 E. Broadway (bet. Catherine St & Bowery) $15
212-732-0797

Lower Mhtn **Excellent Dumpling**
111 Lafayette St. (bet. Walker & Canal St.) $10
212-219-0212

Lower Mhtn **Golden Unicorn***
18 E. Broadway (bet. Market & Caffe ine St.) $20
212 941 0911

Lower Mhtn **Hope Len**
18 Mott St. (near Mosco St.) $18
212-962-8475

Lower Mhtn **Jing Fong**
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Mhtn **Joe's Ginger**
20 Pell St. (at Doyers St.) $20
212-285-0333

Lower Mhtn **Joe's Shanghai**
9 Pell St. (bet. Bowery & Mott St.) $20
212 233-8888

Lower Mhtn **Lin's Dumpling House**
26 Bowery (at Bayard St.) $10
212-343-0823

Lower Mhtn **Mandarin Court**
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

Lower Mhtn **New Bo-Ky**
80 Bayard St (bet. Mott & Mulberry St.) $10
212-406-2282

Lower Mhtn **Nice Green Bo**
69 Bayard St (bet. Elizabeth & Mott St.) $15
212 625-2359

Lower Mhtn **Oriental Garden**
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-519-0095

Lower Mhtn **Ping an Mott**
22 Mott St. (bet. Chatham Sq. & Pell St.) $26
212-602-0388

Lower Mhtn **Shanghai Cuisine***
53 Bayard St (at Mulberry St.) $25
212 732-8866

Lower Mhtn **Shu Han Jn**
465 Ave of the Americas (at 11th St.) $20
212-428-8300

Lower Mhtn **Wo Hop**
17 Mott St. (bet. Mosco St & Chatham Sq.) $20
212 962 8617

Brooklyn **East Wind Snack Shop***
471 16th St. Brooklyn NY 11215 $11
323-285-0188

Queens **East Manor**
46-45 Kissena Blvd. Flushing, NY 11355 $25
718-961-5858

Queens **Himeleyan Yak Restaurant**
72-20 Roosevelt Ave Jackson Heights, NY 11372 $15
718-779-1119

Westchester **Fantasy Cuisine**
20 N Central Ave Hartsdale, NY 10580 $17
914-358-3046

KOREAN

Midtown West **Bann**
350 W 50th St (bet 8th & 9th Ave.) $30
212-582 4448

Midtown West **BarnJoo**
34 W 35th St (bet Herald Sq. & 5th Ave.) $20
212 564-4430

Midtown West **Chom Chom**
40 W 56th St (bet. 5th & 6th Ave.) $40
212 213-2299

Midtown West **Danji**
346 W 52nd St (bet 8th & 9th Ave.) $44
212-586-2880

Hanjan $31
36 W 26th St (bet. Broadway & 6th Ave.)
212-206-7226

Cho Dang Gol $30
55 W 35th St (bet. 5th & 6th Ave.)
212-695-8222

Don's Bogam* $40
17 E 32nd St (bet. Madison & 5th Ave.)
212-683-2200

Franchia Vegan Cafe $25
12 Park Ave. (bet. 34th & 35th St.)
212-213-1001

Gammonn $31
1250 Broadway (bet. 31st & 32nd St.)
212-971-9045

HAN BAT* $15
53 W 35th St (bet. 5th & 6th Ave.)
212-629-5588

HANGAWI $40
12 E. 32nd St. (bet. 5th & Madison Ave.)
212-213-0077

Hyo Dong Gak* $20
51 W 35th St (bet. 5th & 6th Ave.)
212-695-7167

Jongro BBQ $30
22 W 32nd St., 2nd Fl (bet. 5th Ave. & B'way)
212-473-2233

Kang Suh $30
1250 Broadway (at 32nd St.)
212-564-7845

KRISTALBELLI $40
8 W 36th St (bet. 5th & 6th Ave.)
212-290-2211

Kunjip Restaurant $15
9 W 32nd St (bet. 5th Ave. & Broadway)
212-216-9487

Madangsui* $30
35 W 35th St (bet. 5th & 6th Ave.)
212-564-8333

New Wonjo $20
23 W 32nd St (bet. Broadway & 5th Ave.)
212-695-5815

Seoul Garden $20
34 W 32nd St. (bet. 5th Ave. & Broadway)
212-736-8002

Shilla $25
37 W 32nd St (bet. 5th Ave. & Broadway)
212-967-1880

Woorip $13
12 W 32nd St (bet. Broadway & 5th Ave.)
212-244-1115

Do Hwa $27
55 Cornelia St (at Bedford St.)
212-414-1224

Bon Chon $20
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-2887

Dok Suni's $20
119 1st Ave (bet. 7th St. & St. Marks Pl.)
212-477-3508

Kori $20
253 Church St (bet. Leonard & Franklin St.)
212 334-0808

Dokebi $25
189 Grand St. (bet. Driggs & Bedford Ave.)
718-782-1424

Dong Chun Hong* $13
144 Main St, Fort Lee NJ 07024
201-592-0450

Gammeonk $17
495 Main St Fort Lee NJ 07024
201-242-1333

Myung Dong Noodle House* $12
2013 Lemoine Ave Fort Lee NJ 07024
201-592-0300

PoongLim* $20
2053 Lemoine Ave Fort Lee NJ 07024
201-944-8993

So Kong Hong* $15
130 Main St, Fort Lee NJ 07024
201-585-1122

THAI

Up Thai $20
1411 2nd Ave. (bet. 73rd & 74th St.)
212-256-1196

@NINE $18
592 9th Ave. (bet. 42nd & 43rd St.)
212-315-4454

Nondies* $12
630 9th Ave. (bet. 54th & 55th St.)
646-453-7228

Pongsri Thai* $25
244 W 48th St. (bet. Broadway & 8th Ave.)
212-582-3392

Yum Yum 3* $15
658 9th Ave. (at 48th St.)
212-956-8415

Yum Yum Bangkok* $15
650 9th Ave. (bet. 45th & 46th St.)
212-262-7248

Yum Yum Too $20
692 9th Ave. (at 48th St.)
212-247-2228

A+ Thai Place* $15
1007 2nd Ave. (bet. 53rd & 54th St.)
212-207-9008

Maisan Thai $20
625 2nd Ave. (bet. 34th & 35th St.)
646-830-2085

OBAO $25
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-300-5566

SONGKRAN $0
330 6th Ave. (bet. 26th & 27th St.)
212-239-9782

Bangkok 2 Thai* $14
348 1st Ave. (bet. 20th & 21st St.)
212-473-4490

Khao Thai Kitchen $0
235 Sullivan St. (bet. 3rd & Bleecker St.)
646-729-4418

Somtum Der $15
85 Avenue A (bet. 5th & 6th St.)
212-260-8570

Bennie's Thai Cafe $15
89 Fulton St. (at Gold St.)
212-577-3330

Go Go Thai $15
144 W 19th St.
212-929-3958

Lantern Thai $25
311 2nd Ave. (bet. 18th & 19th St.)
212-777-2770

Ngam $20
53 3rd Ave. (bet. 12th & 13th St.)
212-777-9424

One More Thai $15
6 Clinton St. (bet. Houston & Stanton St.)
212-228-8858

Spice $25
71 1st Ave. (bet. 4th & 5th St.)
212-253-2742

Sticky Rice $15
115 Orchard St. (bet. Grand & Broome St.)
212-274-8208

Zab Elan $15
75 2nd Ave. (bet. 4th & 5th St.)
212-505-9533

Noodle Bar NYC $15
26 Carmine St. (near Bleeker St.)
212-524-8900

Thai Thai Kitchen* $16
124 N. 6th St. (at Berry St.)
718-599-5963

Tui Thai $30
206 Bedford Ave. (bet. N. 5th & N. 6th St.)
718-599-5556

Bin Orchid Thai Kitchen $12
4504 Queens Blvd. Sunnyside (bet. 45th & 46th St.)
917 832-6518

Spice $20
4745 Vernon Blvd
718-392-7888

Absolute Thai Homemade $13
644 Anderson Ave Cliffside Park, NJ 07010
201 941 2290

VIETNAMESE

Saigvette $18
935 Columbus Ave (at 105th St.)
212-665-8885

PHO32 & SHABU* $20
2 W 32nd St (bet. 5th Ave. & Broadway)
212 695-0868

Saigon Market $25
83 University Pl (bet. 11th & 12th St.)
212 352-3001

Nhu Trang One $15
87 Baxter St (bet. Bayard & Canal St.)
212 233-5948

Paris Restaurant* $5
213 Grand St. (bet. Elizabeth & Mott St.)
212-226-3828

#1 Pho $12
4504 Queens Blvd., NY (bet. 45th & 46th St.)
917-832-6518

OTHER

Amber* $25
1406 3rd Ave (at 80th St.)
212-249-5020

Asian Bistro $15
235 W 35th St (near 7th Ave.)
212-629-9898

Jazz at Kitano $35
The Kitano Hotel, 66 Park Ave (at 38th St.)
212-885-7123

CBnn* $10
73-20 Grand Ave Maspeth, NY
718-898-1638

HONG KONG STATION
Grand Open
Lunch Available
$9.95
157 W. 47th St. New York, NY 10036 (bet 6th & 7th Avenue)
Tel: 646-429-8277 hongkongstation47.com No Check Accepted

Entertainment Event / Leisure

Exhibition

May 9-14 FREE

Original KIMONO Exhibition by Naoki Nomura "Kacho-Fugetsu - Beauties of Nature"

The Nippon Gallery

Beautiful kimono and obi are works of art by themselves. This exhibition showcases original kimono and obi designs created by Naoki Nomura, a prominent Kyo Yuzen style kimono designer with nearly 50 years of experience. Nomura uses various colors that he created himself in order to depict beauties of nature, known as "Kacho-Fugetsu"—literally translated "flower, birds, wind, and moon." He believes that a kimono should enhance the charm and beauty of the person who wears it and that his creations only truly become "kimono" when they are worn.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.), 7th Fl.
New York, NY 10019 / TEL. 212-581-2223
www.nipponclub.org

May 12-June 1 FREE

Kumiko Higami "Fruit Parfaits Fantasy" solo exhibition opening reception

Makari

East Village antique, contemporary art and housewares shop Makari will host a solo exhibition from painter, package illustrator and book binder Kumiko Higami. It's called "Fruit Parfaits Fantasy" and is a continuation of her previous exhibition held in Japan called "Fruit Parfaits Ramble." Higami was captured by the parfaits at the Japanese parfait parlor "Fruits Parlor Goto" due to their spectacular fruit, simple but daring composition and sophisticated design. The opening reception will take place from 5-7 pm on May 12.

Location: 97 3rd Ave., (bet. 12th & 13th Sts.), New York, NY 10003
TEL: 212-995-5888
www.themakari.com

Event/Film/ Workshop

April 29 & 29, May 12 & 13

Pop Up Shop on Japanese Artisanal Items and Crafts

Ombrato

Ombrato, an online store for artisanal and hard-to-find Japanese lifestyle products, will join FAD Market on Apr. 28 and 29 at Brooklyn Historical Society and May 12 and 13 at City Point, Brooklyn. FAD Market is a roving Fashion, Art and Design pop-up market that travels to unique venues in Brooklyn. It is a great opportunity to actually see, touch and try items that are usually available on Ombrato.com. Warosoku (Japanese artisanal candles) and the candle holders featured in this issue of Chopsticks NY (page 8) will be on sale there. Browse and shop unique Japanese products Ombrato offers at FAD Market.

Location: FAD Market
Apr. 28 & 29: Brooklyn Historical Society (128 Pierrepont St., Brooklyn)
May 12 & 13: City Point (445 Albee Square West, Brooklyn)
fadmarket.co / www.ombrato.com

May 5 & 19

Japanese Language Saturday Kids' Event

Ringo Learning Center

Ringo Learning Center will hold a Japanese language kids event called "Ohisama Club" on two Saturdays in May. On the 5th, the theme of the event is Children's Day, a Japanese national holiday, and on the 19th, it will be a Parent-Child Gymnastics Day. Both will be held from 9:30-11 am, and following the class experienced teachers will be on hand to answer questions and give advice. The class is for children ages 1 to 2 and a half and their guardians. Seats are limited to 10 pairs. Participation is $20 per pair, and for each additional child it's an extra $10. To register, please call or send an email.

Location: 2460 Lemoine Ave., #104, Fort Lee, NJ 07024
TEL: 201-947-4707 / ringo.nyikuei@gmail.com

May 11

Screening: The Reality Behind What We See–The Poet, Yoshimasu Gozo, in Kyoto

The New York City Independent Film Festival

The 9th New York City Independent Film Festival will be held on May 8-13, showcasing selected documentary films from worldwide. On the 11th, the Japanese documentary *The Reality Behind What We See-The Poet, Yoshimasu Gozo in Kyoto* (Dir. Haruo Inoue) will be screened. The film digs in 76 years old poet Yoshimasu Gozo's approach toward poems, perspective on life and influences through his creative life in Kyoto.

Location: The Producers Club
358 W. 44th St., (bet. 8th & 9th Aves.), New York, NY 10036
www.nyondeff.com / www.producersclub.com
www.maboroshi-web.com

May 13

Japan Day @ Central Park

Japan Day

Japan Day @ Central Park is a highly anticipated annual event in spring that celebrates Japanese culture with the New York community. Like traditional Japanese festivals, there will be Japanese food tents, activity tents and stage performances displaying a wide range of traditional and contemporary Japanese culture. The activity tents will have origami, yo-yo fishing, kabuki face painting,

and calligraphy among many There will also be traditional Japanese foods such as okonomiyaki onigiri gyoza, Japanese snacks and tea This year Japan Day is celebrating its 12th annual event! The Annual Japan Run a 4 mile run around Central Park will start off Japan Day

Location: Bandshell, Central Park
(Entrances at 69th St And 5th Ave.)
TEL. 212-398 7145 / www.japandaynyc.org

May 19
Tea Seminar with Tasting
Chakura / ITO EN

Chakura and ITO EN will present a tea seminar plus tasting given by ITO EN instructor Rona Tison Participants will be able to enjoy a variety of food and drink while listening to a lecture from the knowledgeable Tison. The event will start with a welcome cocktail and features tea paired with a five course menu of finger foods all made with tea 30 seats available Register at classes@chakuranyc com

Location: 230 E. 9th St., (bet 2nd & 3rd Aves.), 3rd Fl.
New York, NY 10003
www.chakuranyc.com / classes@chakuranyc.com

May 27 FREE
Passport to Taiwan
Taiwanese American Association of New York (TAANY)

Passport to Taiwan founded by TAANY is a festival at Union Square Park. Visitors have the chance to try Taiwanese Night Market snacks such as Bubble Tea and Gua Bao (Taiwanese Hamburgers) The festival hopes to introduce the world to Taiwanese American heritage through food culture arts & crafts and performances This event will also include a chance to win a round-trip flight to Taiwan through a raffle

Location: Union Sq. Park North., (201 Park Ave. S. at 17th St.)
New York, NY 10003
www.p2tw.org

Happenings

May Promotion 20% Off Cut and Color
GARDEN NEW YORK

West Village Japanese hair salon GARDEN NEW YORK is offering a 20% discount on haircut ($70–) plus color ($85–) to new customers Stylist Takashi says "Why not get a pre-summer cut to lighten your hair and refresh your mood? By taking steps to brighten your hair, you can enjoy its new tone!" This offer is available weekdays through May 31 and when making an appointment, please mention that you saw the promotion in Chopsticks NY as well as designate the stylist of your choice (can be viewed online)

Location: 323 W 11th St., (bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL: 212 647 9303
www.garden-nyc.com

Promotion to Celebrate New Store Opening
Ramen Andanta

Ramen Andante in Williamsburg restaurant will be offering Chopsticks NY readers a free glass of soda when they order a bowl of ramen Andante's ramen was developed by owner and chef Shigeto Kamada, owner of Minca Ramen and Kambi Ramen He has created a relaxing and inviting space where you can enjoy ramen with music he hand-picked himself Recommended ramen styles are *Sio Ramen* (salt flavored tonkotsu broth accentuated with browned garlic sauce) and *Hakata Yaki Ramen* (soup-less ramen), as well as the appetizer *Shrimp Gyoza* and *Radish Salad.*

Location: 130 Grand St (bet. Bedford Ave & Berry St.)
Brooklyn, NY 11249
TEL: 929-397-0010

DEAL OF THE MONTH

GO! GO! BIRTHDAY! Campaign

May 5

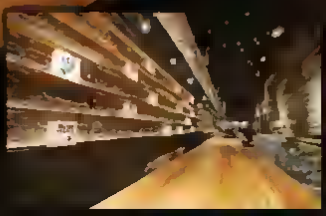
Go! Go! Curry!

Japanese style curry specialty joint Go!Go!Curry! will hold their GO! GO! BIRTHDAY Campaign on May 5 All 6 locations in Manhattan and one in Boston will offer Medium size Pork Katsu Curry or Chicken Katsu Curry for $5 55 (Reg. $9 95) Also, those who make a purchase on this day will receive five free topping coupons (one coupon per topping) that can be used on the next visit Also on the Go! Go! Birthday, Chopsticks NY readers who mention that you saw this article will receive a Go! Go! Curry! original Tote Bag for free

From May 31-June 2, Go! Go! Curry! will participate in the International Franchise Expo held in Javits Convention Center

Locations: Times Square Stadium (273 W 38th St.)
Washington Square Park Stadium (231 Thompson St.)
World Trade Center Stadium (12 John St.)
Chelsea Stadium (144 W 19th St.)
Midtown East Stadium (235 E. 53rd St.)
Harlem Stadium (567 W. 125th St.)
Cambridge Stadium (inside of HMART)
581 Massachusetts Ave., Cambridge, MA 02139
www.gogocurryusa-ny.com

An authentic yakiniku restaurant serving wagyu beef directly imported from Japan.

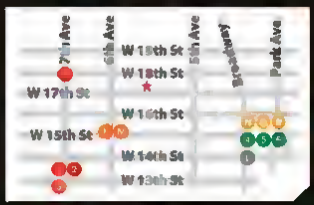


FUTAGO

Yakiniku Futago is a yakiniku restaurant chain founded by twin brothers from Osaka, Japan. They have been featured by many media outlets for captivating their customers with authentic flavors and exciting service that stimulate all of the senses. With over 50 locations including in Taiwan, Hawaii, Hong Kong and China. Enjoy the true flavors of yakiniku in the elegant ambiance of the restaurant.

YAKINIKU FUTAGO

37 W 17TH ST
NEW YORK, NY 10011
212-620-0225
WWW.FUTAGO25USA.COM
LUNCH AVAILABLE ON WEEKDAYS AND SATURDAYS



YAKINIKU FUTAGO USA

FUTAGO.USA

UNWINE WITH TYKU

THE CLEAN ALTERNATIVE TO WINE

TYKUのお酒は、数々の賞を受賞した奈良県の酒蔵、
梅乃宿酒造にて全量純米仕込みで造られています

SAKE FOR WELLNESS SAKE | TYKUSAKE.COM